# 美味しんぼ

2

雁屋 哲
花咲アキラ

装丁／海野一雄
カバー・フォト／峰村　孝

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BIG COMICS

2 幻の魚

作・雁屋　哲
画・花咲アキラ

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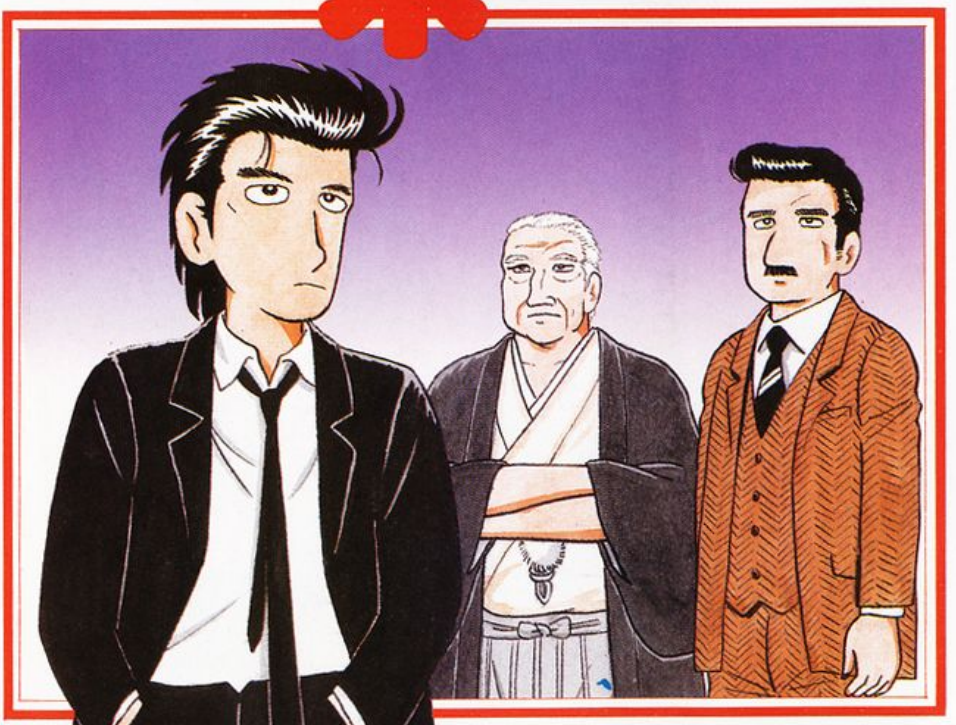
2 幻の魚

作・雁屋 哲
画・花咲アキラ

# 2 幻の魚

左・わけぎとトリガイとアカガイの鉄砲あえ、中央・左より祝紗寿司、有平蒲鉾・ワラビの白あえ・トコブシのウニ焼き・車エビ、手綱麩・卵子茶巾しぼり・おたふくまめ、右・ハマグリしんじょ・結び京ニンジン・菜の花・板ワラビの椀。〈調理・庖正〉

# 美味しんぼ



# 美味しんぼ

## 2 幻の魚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第1話
手間の価値

中華街
GOSH, CHINATOWN IS ABSOLUTELY FABULOUS! IT FEELS LIKE WE'RE NOT EVEN IN JAPAN ANYMORE!

TODAY IS SUNDAY, AND I, YUKO KURITA, AM HEADING TO YOKOHAMA WITH MY SENIOR COLLEAGUES, MS. TABATA AND MS. HANAMURA, TO FEAST ON SOME AUTHENTIC CHINESE CUISINE!

究極のメニュー作りのためにと山岡さんを誘ったら、案外、素直に出て来てくれたんだけど……

THIS IS A GOURMET PARADISE!

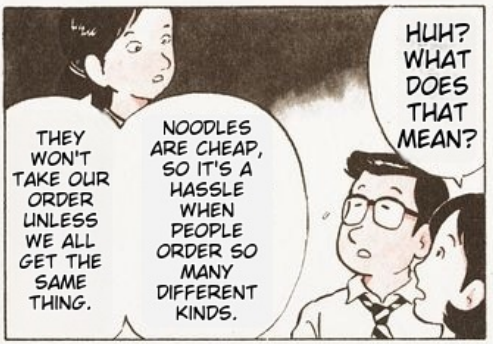
UM, THE SAUCE THAT COMES OUT FROM THE BELLY IS SO TASTY.
WHAT'S THIS?
OH MY GOD, THIS IS AMAZING!!
YOU SEE, WHEN YOU DRY ABALONE AND SEA CUCUMBER LIKE THIS, THEY BECOME WAY MORE DELICIOUS THAN EATING THEM RAW.
IT'S THE INCREDIBLE WISDOM OF THE CHINESE. THEIR CREATIVITY KNOWS NO BOUNDS.
IT'S SEA CUCUMBER!
CHECK IT OUT, DRIED ABALONE RIGHT HERE! AND IT'S A WHOPPING FIVE THOUSAND YEN FOR JUST ONE PIECE!
WHOA, FIVE THOUSAND YEN FOR ONE PIECE!?
OH, REALLY...

# IT'S A FOODIE PARADISE, PART 2!

HEY, YOU GUYS, OVER THERE AT THAT TABLE!
HEHE, ME TOO...
UGH, I'M STARVING, LIKE SERIOUSLY FAMISHED!
HURRY UP AND TAKE YOUR SEATS, WE'RE IN A HURRY, DAMMIT!
.....
MAN, THIS IS FREAKING SCARY...
WELL...

# IT'S A FOODIE PARADISE, PART 2!

DO YOU MEAN TO TELL ME THAT WE HAVE TO GET THE SESAME SAUCE AND THE CHILI SAUCE ON THE SAME PLATE?!
WHAT WILL YOU HAVE?


HUH? WHAT DOES THAT MEAN?
NOODLES ARE CHEAP, SO IT'S A HASSLE WHEN PEOPLE ORDER SO MANY DIFFERENT KINDS.
THEY WON'T TAKE OUR ORDER UNLESS WE ALL GET THE SAME THING.

DON'T ORDER NOODLES SEPARATELY.
UH, UM... HOW ABOUT THE CHOP SUEY NOODLES, THE FIVE-FLAVOR SOBA, AND THE WONTON NOODLES...

WHAT ON EARTH!?
NO WAY...

WELL, THIS IS A FAMOUS RESTAURANT, SO I GUESS WE HAVE NO CHOICE...
WELL THEN, SHOULD WE ALL GO WITH THE FIVE-FLAVOR SOBA?
FOUR ORDERS OF FIVE-FLAVOR SOBA, PLEASE.

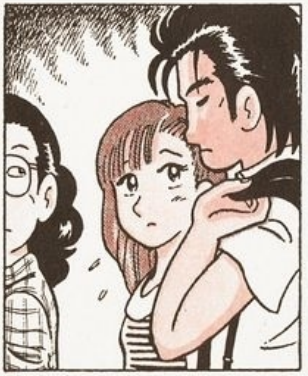
# OH, OISHINBO 2.

BUT MAN, WHAT AN UNPLEASANT PLACE IT TURNED OUT TO BE...
YOU'RE ABSOLUTELY RIGHT ABOUT THAT.
UGH! THANKS TO MR. YAMAOKA, I LEFT WITHOUT EATING ANYTHING.
I WAS JUST FORCED TO PAY THE BILL.
WELL, IT'S A SHAME THAT PLACE GOT ALL BIGHEADED AFTER BEING PRAISED IN THE MAGAZINES, BUT...
DON'T WORRY, I KNOW ANOTHER TRENDY RESTAURANT!
THERE SHOULD BE ANOTHER RESTAURANT RIGHT AROUND HERE...
中国広東料理
THERE IT IS, OVER THERE!!

宝華飯店
TREASURE FLOWER RESTAURANT
OF COURSE THERE'S A LINE...
DO WE HAVE TO WAIT AGAIN?

.....
WELL, FOR ME, IT'S ALSO WORK, YOU KNOW...

WE CAME ALL THE WAY TO CHINATOWN, SO IT'S POINTLESS IF WE DON'T EAT AT A FAMOUS RESTAURANT.
IT'S INEVITABLE TO WAIT A LITTLE BIT, RIGHT?



PLEASE DON'T SAY ANYTHING RUDE THIS TIME...
IF WE CAN'T EAT AGAIN, I'LL POUNCE ON YOU, YAMAOKA!!!

STIR-FRIED BEEF AND VEGETABLES WITH A KICK OF OYSTER SAUCE.
HERE WE GO, BRAISED PORK BELLY, SPRING ROLLS, SHARK FIN SOUP,
I'VE BEEN WAITING FOR THIS!!

I FEEL LIKE I'M GOING TO GET DIZZY.
AH, FINALLY GETTING MY HANDS ON SOME FOOD!

I COULD EVEN EAT THE PLATE!!
I CAN'T TAKE IT ANYMORE!!

OYSTER SAUCE HAS SUCH A DEEP FLAVOR, DOESN'T IT?
MMM, THIS SHARK FIN SOUP IS DELICIOUS!

# IT'S A FOODIE PARADISE, PART 2!

MICHIHIRO YAMAYAMA
MR. YAMA-[redacted]OKA!!!
YOU'RE NOT GOING TO LET ME EAT HERE AGAIN!?
HEY, CUT IT OUT!
WHAT'S THE MATTER!!

WHAT'S THE MATTER WITH YOU, YOU FAILURE, YOU DON'T EVEN KNOW THE TASTE!!
HUH?
I'M SO ANGRY----!

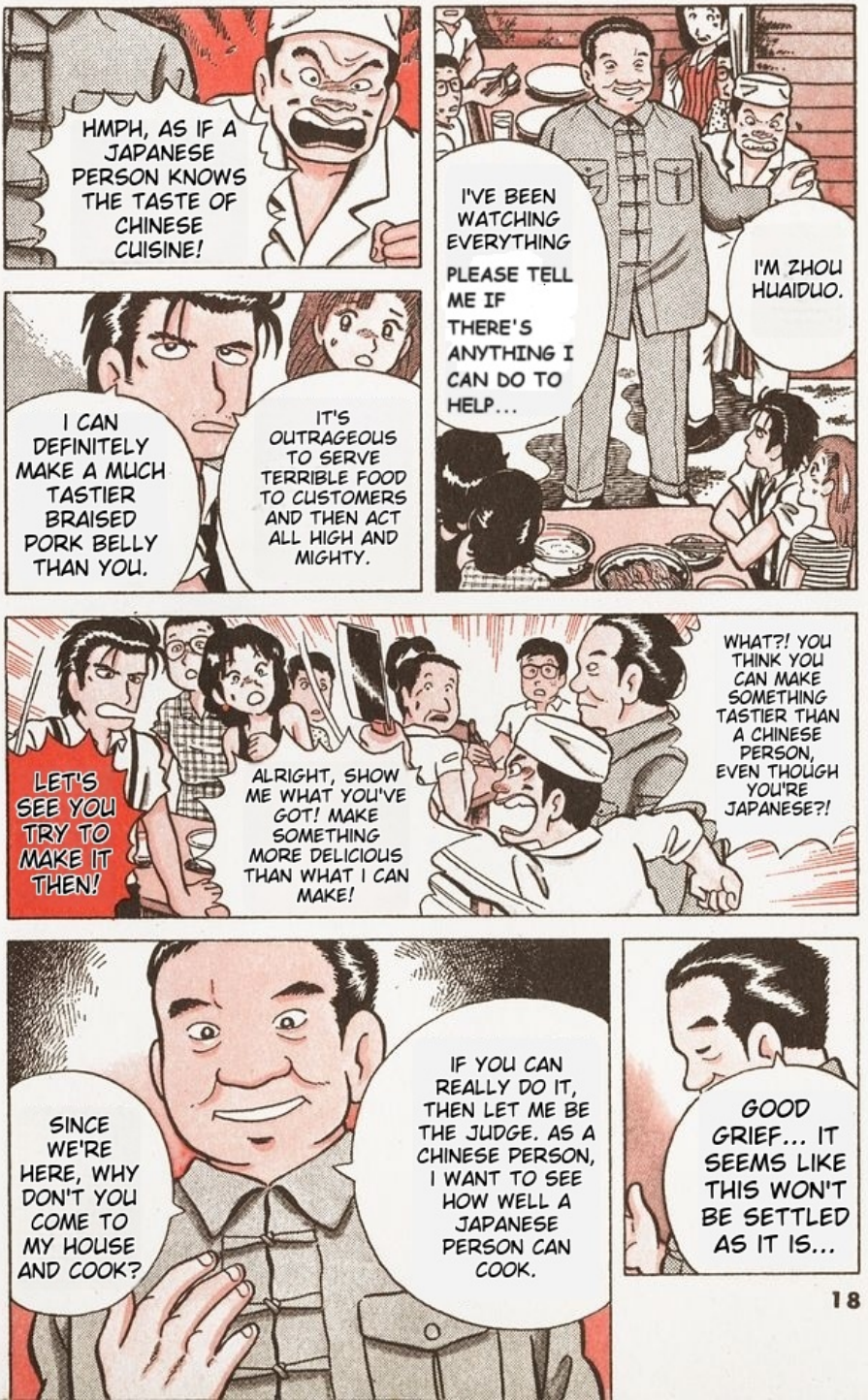
WHY ARE YOU LIKE THIS!?
IT'S OKAY IF IT'S A LITTLE BIT BAD, ISN'T IT!?

I'M JUST SAYING WHAT'S BAD IS BAD, THAT'S ALL.

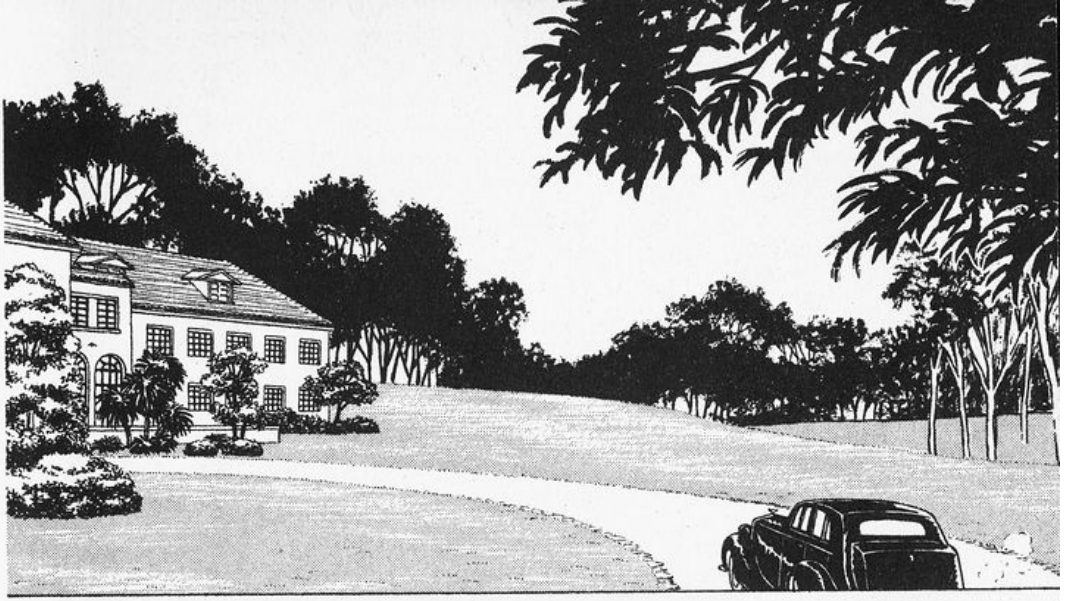
ALL THE FAMOUS PEOPLE WHO COME HERE SEEM TO HAVE NO TASTE AT ALL.

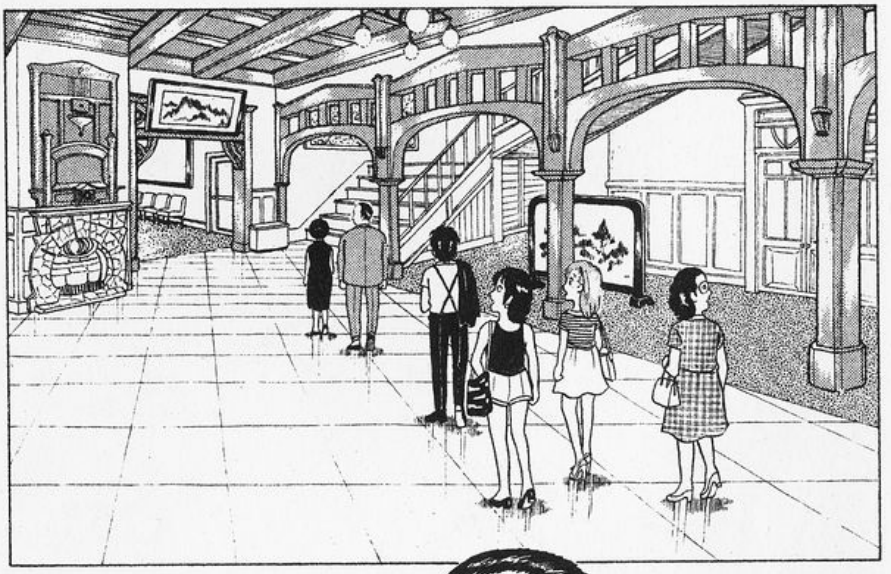
FAMOUS PEOPLE COME TO OUR SHOP TOO, YOU KNOW!
OUR SHOP IS ALWAYS PRAISED IN NEWSPAPERS AND MAGAZINES!

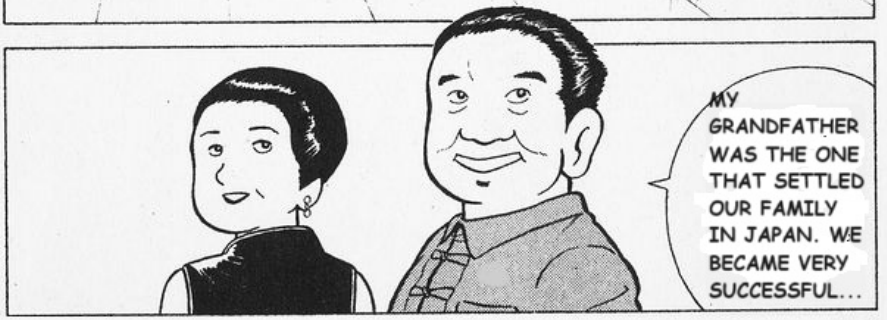
OOH, IT'S THE DELICIOUS GOURMET ADVENTURE - PART 2!

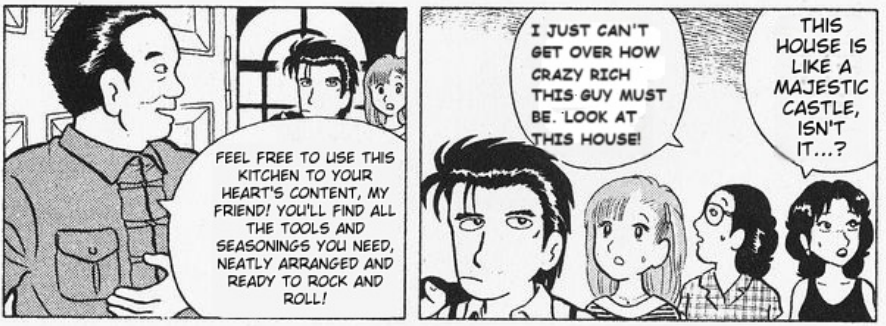

HMPH, AS IF A JAPANESE PERSON KNOWS THE TASTE OF CHINESE CUISINE!
I'VE BEEN WATCHING EVERYTHING
PLEASE TELL ME IF THERE'S ANYTHING I CAN DO TO HELP...
I'M ZHOU HUAIDUO.
I CAN DEFINITELY MAKE A MUCH TASTIER BRAISED PORK BELLY THAN YOU.
IT'S OUTRAGEOUS TO SERVE TERRIBLE FOOD TO CUSTOMERS AND THEN ACT ALL HIGH AND MIGHTY.
WHAT?! YOU THINK YOU CAN MAKE SOMETHING TASTIER THAN A CHINESE PERSON, EVEN THOUGH YOU'RE JAPANESE?!
ALRIGHT, SHOW ME WHAT YOU'VE GOT! MAKE SOMETHING MORE DELICIOUS THAN WHAT I CAN MAKE!
LET'S SEE YOU TRY TO MAKE IT THEN!
SINCE WE'RE HERE, WHY DON'T YOU COME TO MY HOUSE AND COOK?
IF YOU CAN REALLY DO IT, THEN LET ME BE THE JUDGE. AS A CHINESE PERSON, I WANT TO SEE HOW WELL A JAPANESE PERSON CAN COOK.
GOOD GRIEF... IT SEEMS LIKE THIS WON'T BE SETTLED AS IT IS...

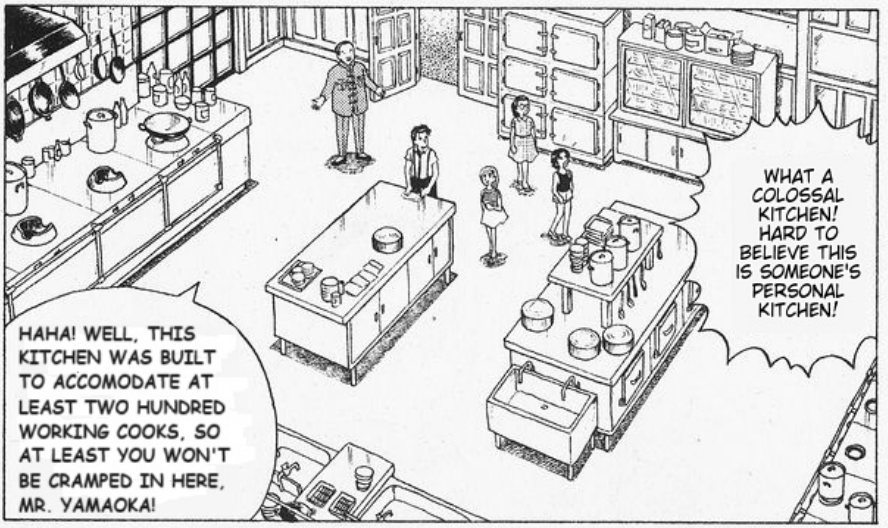
THIS IS A GOURMET PARADISE!
...FINE, WHATEVER.
I HEARD THAT GUY, MR. SHU, IS SOME BIG SHOT. IF YOU MESS WITH HIM... WELL...
IT'S INSANE FOR AN AMATEUR TO COMPETE WITH A PRO CHEF!
YOU WENT AND SAID SOMETHING SO GRANDIOSE...
I'VE GOT THE CAR WAITING OVER THERE.
HEY, GIMME A KILO OF THAT PORK BELLY WITH THE SKIN ON OVER THERE!
.....
I DON'T CARE WHAT HAPPENS!
GAH, I SHOULDN'T HAVE COME WITH A GUY LIKE THIS!






MY GRANDFATHER WAS THE ONE THAT SETTLED OUR FAMILY IN JAPAN. WE BECAME VERY SUCCESSFUL...

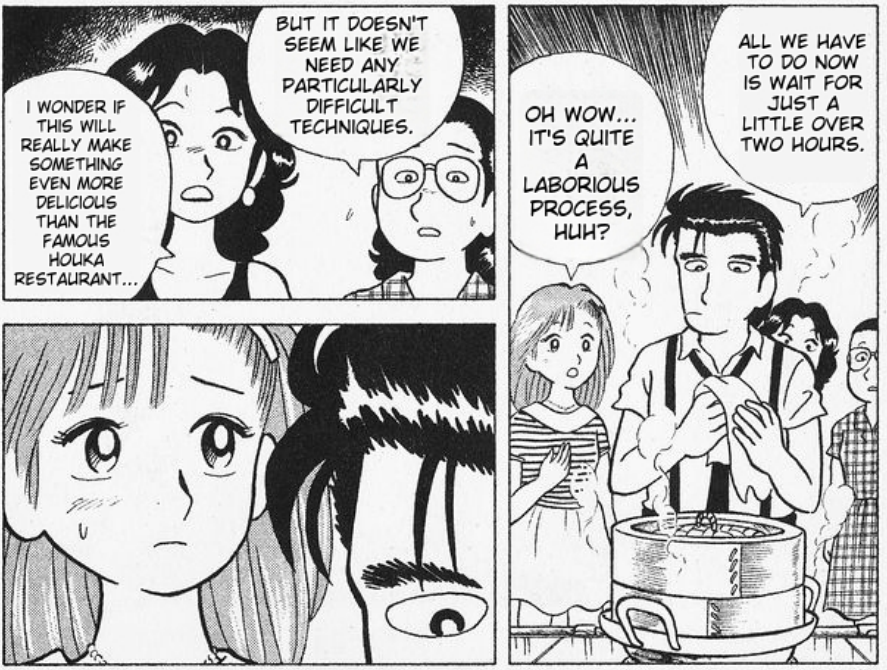

FEEL FREE TO USE THIS KITCHEN TO YOUR HEART'S CONTENT, MY FRIEND! YOU'LL FIND ALL THE TOOLS AND SEASONINGS YOU NEED, NEATLY ARRANGED AND READY TO ROCK AND ROLL!
I JUST CAN'T GET OVER HOW CRAZY RICH THIS GUY MUST BE. LOOK AT THIS HOUSE!
THIS HOUSE IS LIKE A MAJESTIC CASTLE, ISN'T IT...?


HAHA! WELL, THIS KITCHEN WAS BUILT TO ACCOMODATE AT LEAST TWO HUNDRED WORKING COOKS, SO AT LEAST YOU WON'T BE CRAMPED IN HERE, MR. YAMAOKA!
WHAT A COLOSSAL KITCHEN! HARD TO BELIEVE THIS IS SOMEONE'S PERSONAL KITCHEN!

WELL, I GUESS I CAN'T HELP IT. I'LL DO SOMETHING TOO.
OH, I'LL HELP TOO!
...WHICH MEANS YOU'RE QUITE THE FOODIE, HUH?
ALRIGHT, SEE YOU IN THREE HOURS THEN.
GOT IT.
IT'S NOT REALLY SOMETHING THAT REQUIRES HELP, BUT HEY, WATCH ME.
I'M USING PORK BELLY WITH THE SKIN ON.
I'LL SEAR IT OVER THE FIRE TO MAKE SURE THERE ARE NO STRAY HAIRS LEFT.
FIRST, I'LL SHAVE OFF THE HAIR ON THE SURFACE OF THE SKIN WITH A RAZOR...

OOH, IT'S THE DELICIOUS GOURMET ADVENTURE - PART 2!

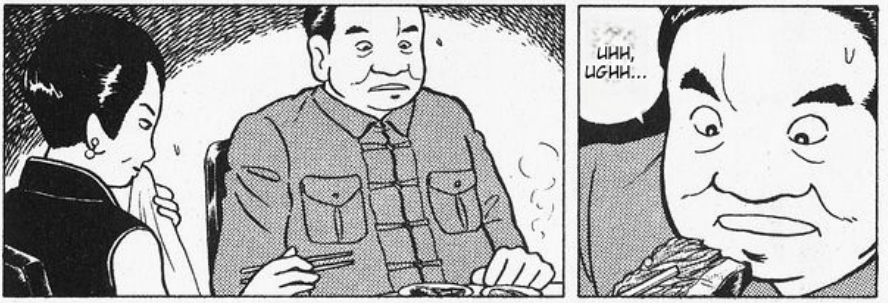
STAR ANISE IS THE DRIED FRUIT OF THE ILLICIUM VERUM PLANT. IT IS USED IN COOKING AND MEDICINAL PURPOSES.


I WONDER IF THIS WILL REALLY MAKE SOMETHING EVEN MORE DELICIOUS THAN THE FAMOUS HOUKA RESTAURANT...
BUT IT DOESN'T SEEM LIKE WE NEED ANY PARTICULARLY DIFFICULT TECHNIQUES.
OH WOW... IT'S QUITE A LABORIOUS PROCESS, HUH?
ALL WE HAVE TO DO NOW IS WAIT FOR JUST A LITTLE OVER TWO HOURS.

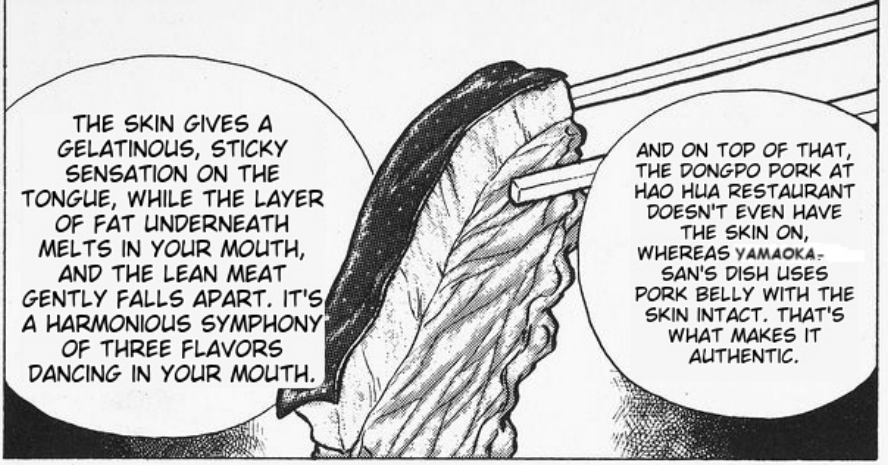
HANKOU KŌ

NOW, IT'S TIME FOR A TASTE TEST.
IN ORDER TO ENSURE FAIRNESS, WE ALWAYS HAD HO'OKA HOTEL BRING THE SAME DISH THAT THEY SERVE TO THEIR CUSTOMERS IN THE RESTAURANT.

WELL, HERE'S YAMAOKA-SAN'S DISH...

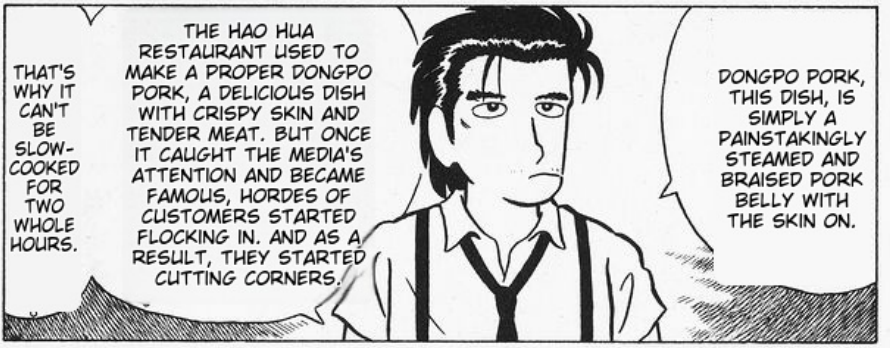

UHH, UGHH...

AND TO MAKE MATTERS WORSE, IT LACKS PROPER SIMMERING AND HAS A CRUNCHY, CHEWY TEXTURE.
WHAT?! NO WAY!
IN COMPARISON, THE DISH AT HO'OKA HOTEL IS JUST A PLAIN OLD BRAISED PORK BELLY.
WHAT MR. MR YAMAOKA MADE IS THE REAL DEAL, A GENUINE DONGPO PORK WITH A PERFECT BALANCE OF FLAVORS.


THE SKIN GIVES A GELATINOUS, STICKY SENSATION ON THE TONGUE, WHILE THE LAYER OF FAT UNDERNEATH MELTS IN YOUR MOUTH, AND THE LEAN MEAT GENTLY FALLS APART. IT'S A HARMONIOUS SYMPHONY OF THREE FLAVORS DANCING IN YOUR MOUTH.
AND ON TOP OF THAT, THE DONGPO PORK AT HAO HUA RESTAURANT DOESN'T EVEN HAVE THE SKIN ON, WHEREAS YAMAOKA-SAN'S DISH USES PORK BELLY WITH THE SKIN INTACT. THAT'S WHAT MAKES IT AUTHENTIC.

HAO HUA RESTAURANT STILL FEELS LIKE A WORK IN PROGRESS.
I FINALLY UNDERSTAND WHY YAMAOKA-SAN CALLED IT A HALF-BAKED DISH.

IT'S SUCH A SHAME... TO THINK THAT THE CHINESE WOULD LOSE TO THE JAPANESE IN CHINESE CUISINE...

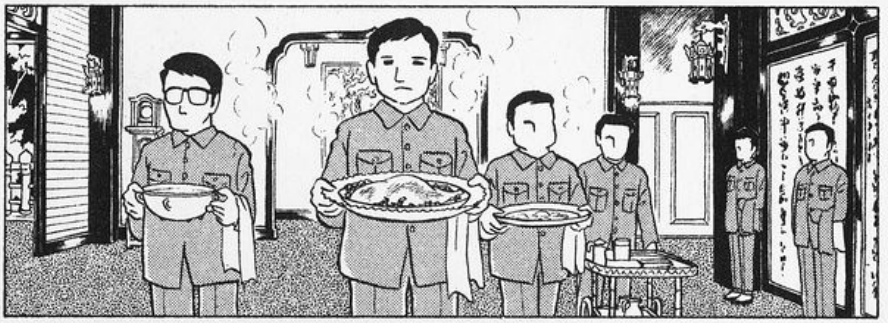

THAT'S WHY IT CAN'T BE SLOW-COOKED FOR TWO WHOLE HOURS.
THE HAO HUA RESTAURANT USED TO MAKE A PROPER DONGPO PORK, A DELICIOUS DISH WITH CRISPY SKIN AND TENDER MEAT. BUT ONCE IT CAUGHT THE MEDIA'S ATTENTION AND BECAME FAMOUS, HORDES OF CUSTOMERS STARTED FLOCKING IN. AND AS A RESULT, THEY STARTED CUTTING CORNERS.
DONGPO PORK, THIS DISH, IS SIMPLY A PAINSTAKINGLY STEAMED AND BRAISED PORK BELLY WITH THE SKIN ON.

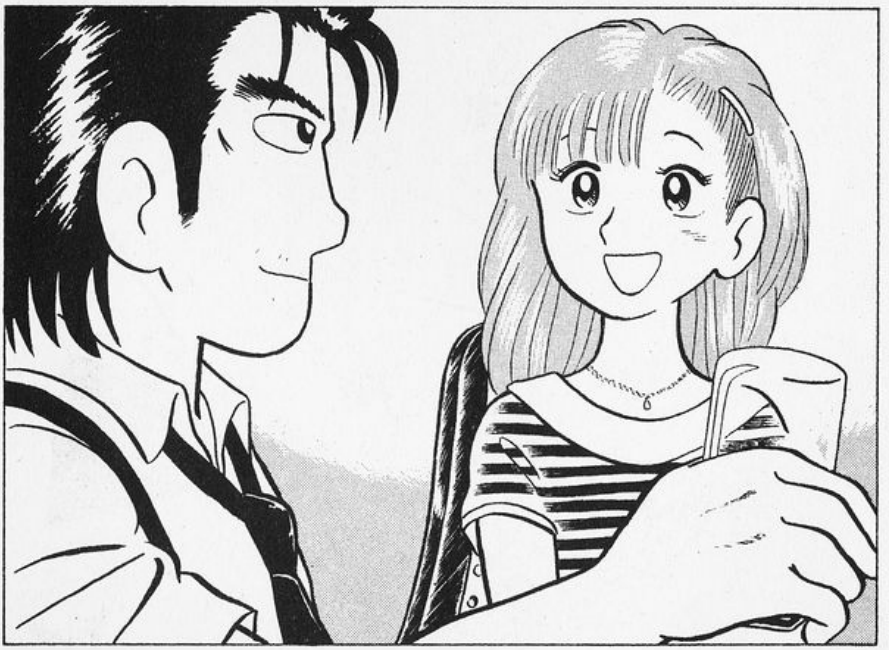
IT'S SUCH A SAD STORY. IT'S NOT JUST THE FAULT OF THOSE WHO BECOME CORRUPT ONCE THEY BECOME FAMOUS, BUT ALSO THE FAULT OF US JAPANESE.

WHETHER IT'S DA NAN LOU OR HAO HUA RESTAURANT, THEY BOTH ENDED UP RUINED BECAUSE THEY BECAME FAMOUS...

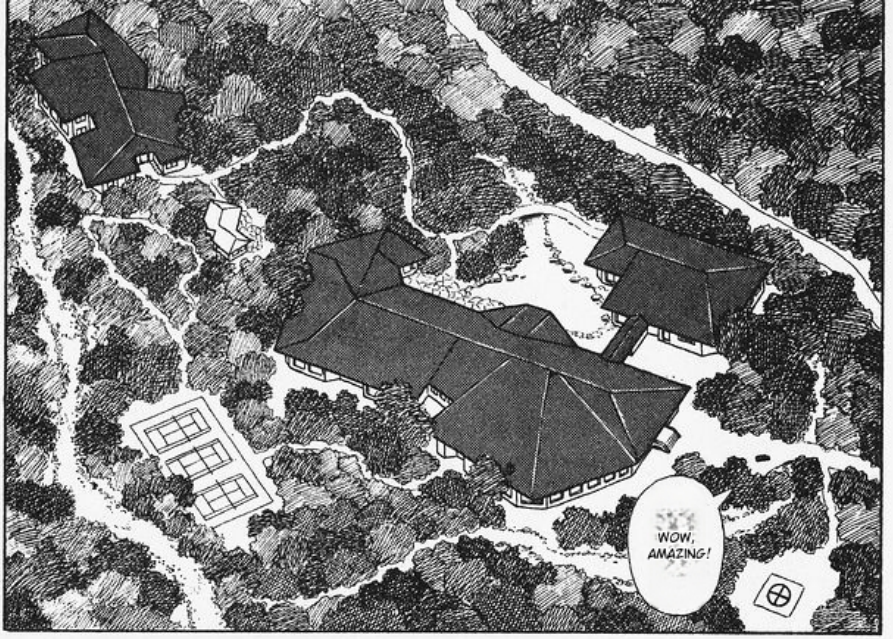
I'M FEELING A BIT DOWN...
I SEE... IT'S THE FAULT OF THE JAPANESE PEOPLE FOR BECOMING USELESS...
THAT'S RIGHT! IF SOMEONE PRAISES US IN A BOOK OR SOMETHING, EVERYONE WILL FLOCK TO US. ONCE WE BECOME FAMOUS, PEOPLE WON'T EVEN JUDGE WITH THEIR OWN TASTE BUDS, THEY'LL JUST BE GRATEFUL.
THIS IS WHY THE PEOPLE IN THIS SHOP HAVE FALLEN INTO DECADENCE. IT'S ONLY NATURAL.
OH, WHAT IS THIS 'ULTIMATE MENU' YOU SPEAK OF...?
REALLY, IT'S A HUGE HARVEST! WE'VE DISCOVERED A DISH TO ADD TO THE MENU, HAVEN'T WE?
WHAT IF WE ADD IT TO THE ULTIMATE MENU?
TONHORO, IT'S CALLED DONGPO PORK. THIS IS AN INCREDIBLE DISH, I TELL YOU.
HMM, THIS IS INCREDIBLE!
OH, IF SOMEONE LIKE YOU, A FOOD CONNOISSEUR, WERE TO LEND A HAND, WE COULD CREATE THE ULTIMATE MENU! IT WOULD BE AMAZING!

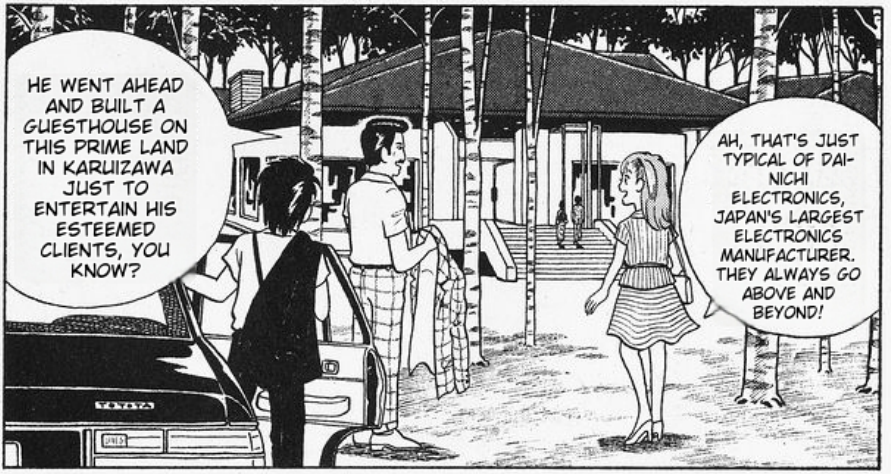
OH, THIS SOUNDS INTRIGUING! HOW ABOUT WE HAVE A LITTLE CHAT WHILE ENJOYING A DELICIOUS MEAL?





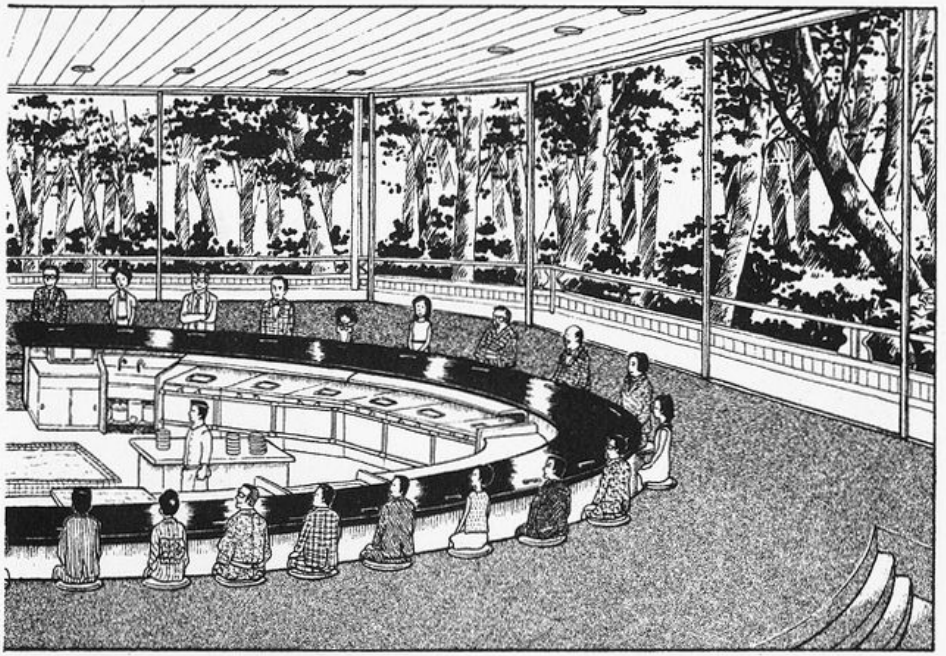
第2話
活きた魚


WOW, AMAZING!

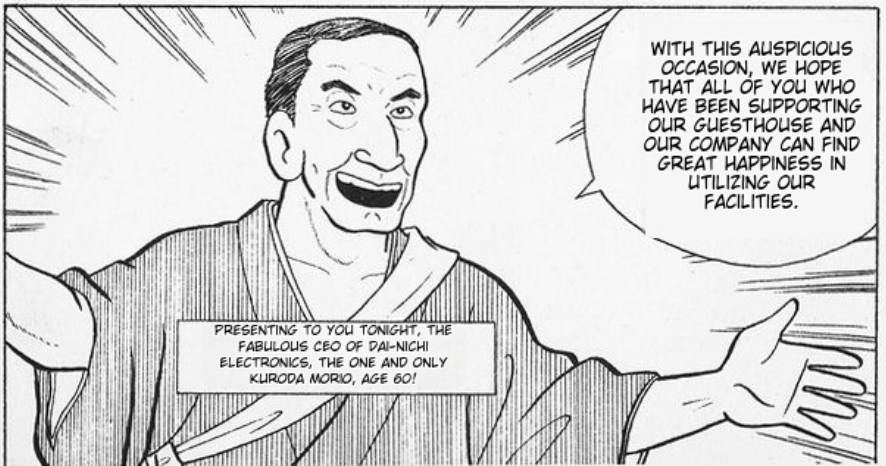

HE WENT AHEAD AND BUILT A GUESTHOUSE ON THIS PRIME LAND IN KARUIZAWA JUST TO ENTERTAIN HIS ESTEEMED CLIENTS, YOU KNOW?
AH, THAT'S JUST TYPICAL OF DAI-NICHI ELECTRONICS, JAPAN'S LARGEST ELECTRONICS MANUFACTURER. THEY ALWAYS GO ABOVE AND BEYOND!
TOYOTA

APPARENTLY, OUR GOURMET-LOVING PRESIDENT KURODA HAS GONE ALL OUT WITH HIS UNIQUE TASTES.
WELL, THAT'S JUST THE OFFICIAL STORY, BUT THE RUMOR IS THAT IT'S ALL FOR THE PERSONAL HOBBIES OF OUR ECCENTRIC CEO...

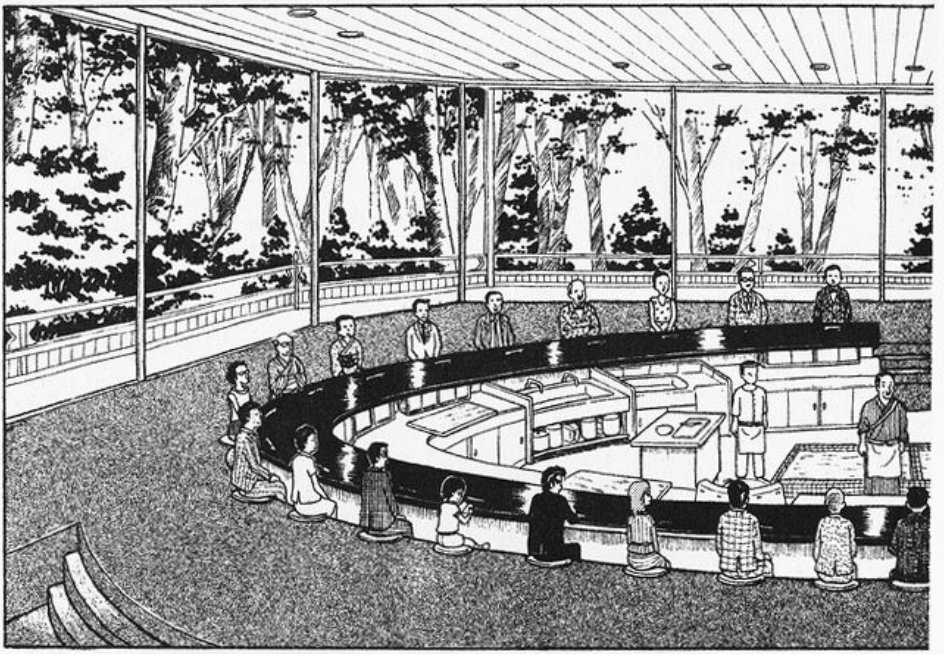
# DELICIOUS BON APPÉTIT ②2

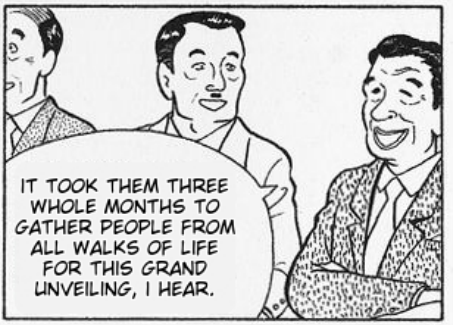


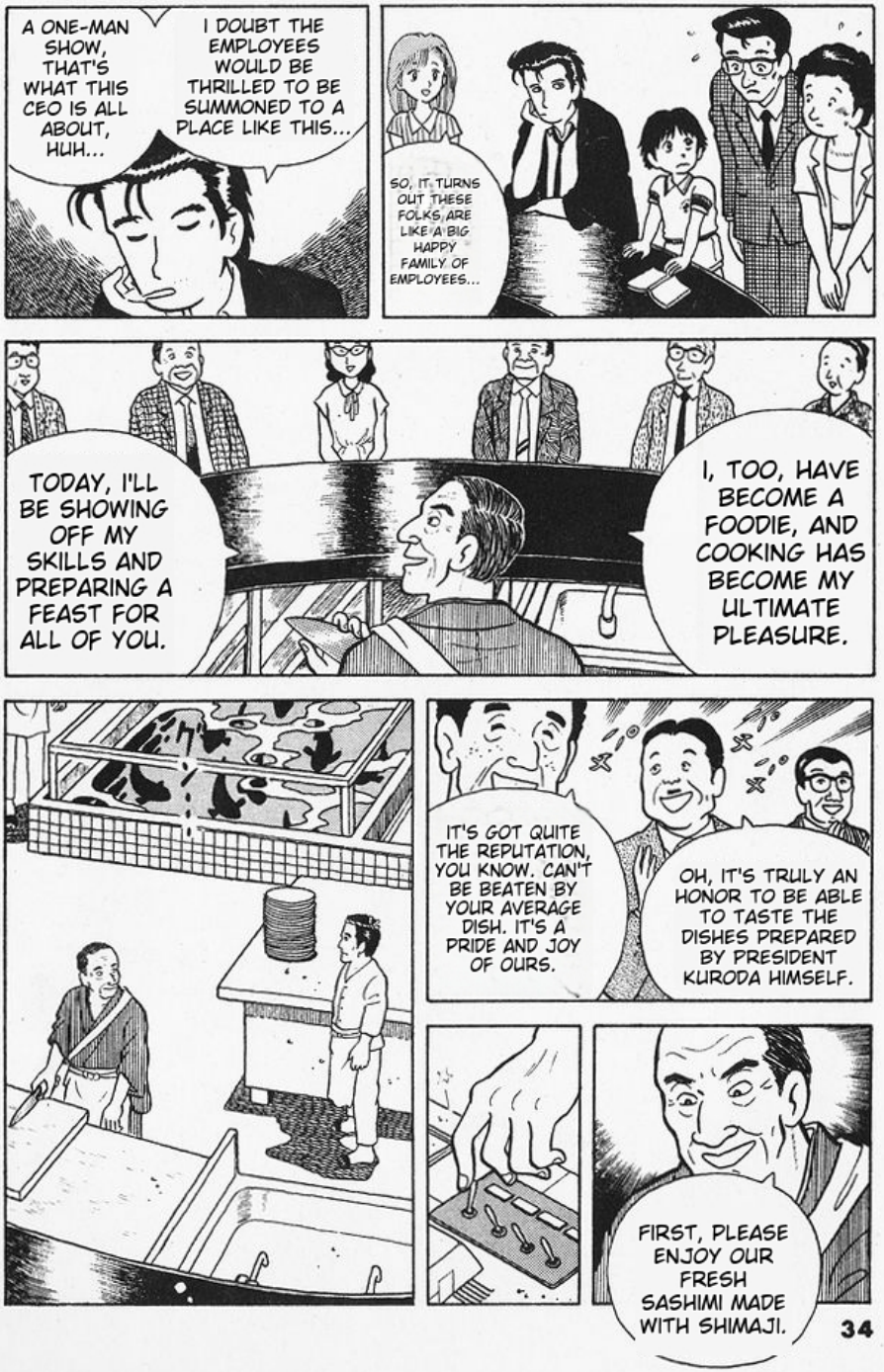
THANK YOU ALL FOR GRACING US WITH YOUR PRESENCE TONIGHT AT THE GRAND CELEBRATION OF OUR BELOVED COMPANY'S GUESTHOUSE COMPLETION!

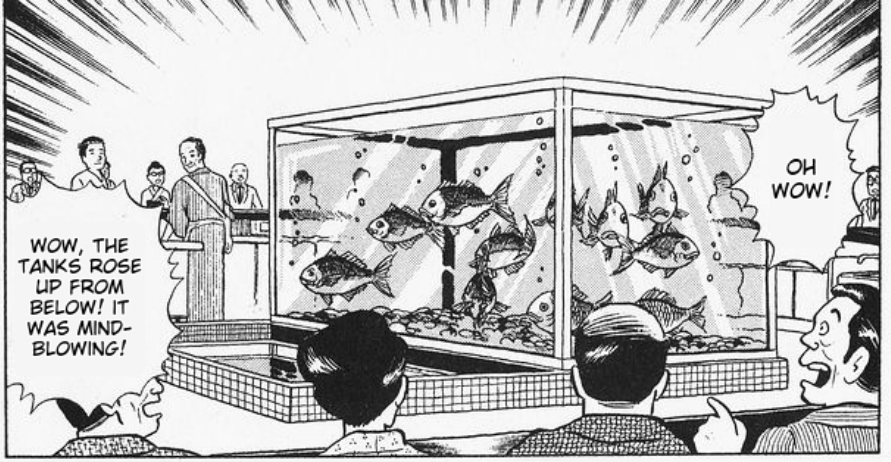

WITH THIS AUSPICIOUS OCCASION, WE HOPE THAT ALL OF YOU WHO HAVE BEEN SUPPORTING OUR GUESTHOUSE AND OUR COMPANY CAN FIND GREAT HAPPINESS IN UTILIZING OUR FACILITIES.
PRESENTING TO YOU TONIGHT, THE FABULOUS CEO OF DAI-NICHI ELECTRONICS, THE ONE AND ONLY KURODA MORIO, AGE 60!

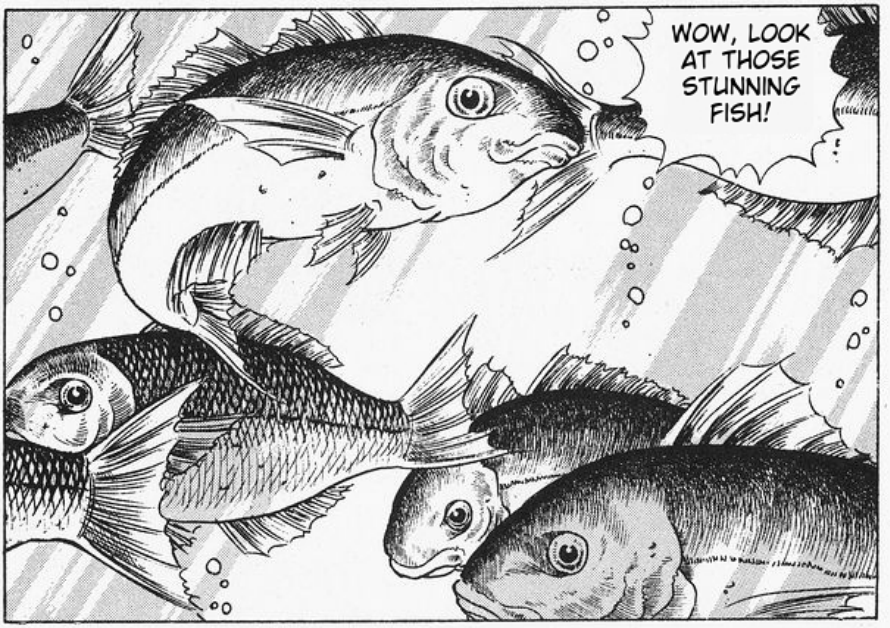
OOH, IT'S THE DELICIOUS GOURMET ADVENTURE - PART 2!






A ONE-MAN SHOW, THAT'S WHAT THIS CEO IS ALL ABOUT, HUH...
I DOUBT THE EMPLOYEES WOULD BE THRILLED TO BE SUMMONED TO A PLACE LIKE THIS...
SO, IT TURNS OUT THESE FOLKS ARE LIKE A BIG HAPPY FAMILY OF EMPLOYEES...
TODAY, I'LL BE SHOWING OFF MY SKILLS AND PREPARING A FEAST FOR ALL OF YOU.
I, TOO, HAVE BECOME A FOODIE, AND COOKING HAS BECOME MY ULTIMATE PLEASURE.
IT'S GOT QUITE THE REPUTATION, YOU KNOW. CAN'T BE BEATEN BY YOUR AVERAGE DISH. IT'S A PRIDE AND JOY OF OURS.
OH, IT'S TRULY AN HONOR TO BE ABLE TO TASTE THE DISHES PREPARED BY PRESIDENT KURODA HIMSELF.
FIRST, PLEASE ENJOY OUR FRESH SASHIMI MADE WITH SHIMAJI.


WOW, THE TANKS ROSE UP FROM BELOW! IT WAS MIND-BLOWING!
OH WOW!


WOW, LOOK AT THOSE STUNNING FISH!

I'M SHOCKED, WHAT AN INCREDIBLE SETUP!

THE AQUARIUM WAS AMAZING, NO, IT WAS ABSOLUTELY ON PAR WITH A TOP-NOTCH AQUARIUM!

WHOA, DAD, LOOK! IT'S LIKE WE'RE IN AN AQUARIUM!

BEHOLD THIS MAGNIFICENT SIGHT, THE CRÈME DE LA CRÈME OF SHIMAAJI CAUGHT OFF THE COAST OF OSHIMA!
ビビビ
スッ
OH MY, WHAT SKILLFUL KNIFE WORK!
HE'S A TRUE MASTER, NO DOUBT ABOUT IT!
タン

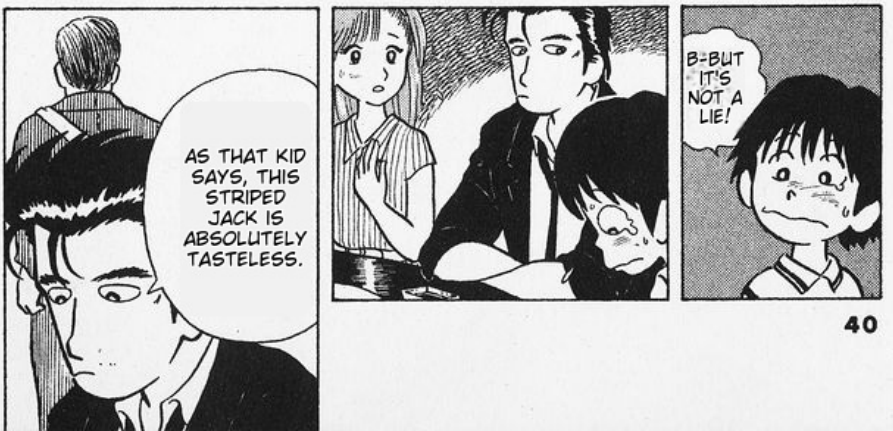
OH MY, THE KITCHEN IS STARTING TO SPIN...!
THE ENTIRE KITCHEN HAS TURNED INTO A REVOLVING STAGE!!
IT'S A CONSIDERATE MOVE TO LET ALL THE CUSTOMERS SEE THE FISH BEING PREPARED.
NOW, GO AHEAD AND ENJOY!
THIS IS ABSOLUTELY MIND-BLOWING.
WHAT A SPECTACULAR VISUAL EFFECT.
THIS IS MAGNIFICENT!!
WOW, IT LOOKS DELICIOUS!!

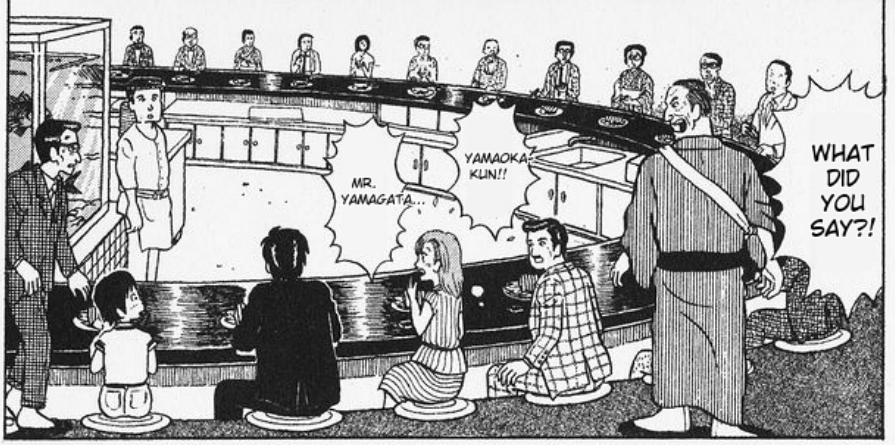
I'M TRULY GRATEFUL AND HUMBLED.
NOW, MY BOY, LET'S DIG IN!
WOW, LET'S DIG IN!
THE FISH IS INCREDIBLE, AND THE SKILL OF OUR PRESIDENT IS OUT OF THIS WORLD.
TO HAVE SUCH TALENT...
WOW, THIS IS AMAZING! THE ART OF SUSHI TRULY LIVES UP TO ITS REPUTATION.
HOW ABOUT IT?
.....
DID IT PLEASE YOUR FANCY?
I DON'T THINK I CAN EVER EAT SASHIMI ANYWHERE ELSE NOW.
I'VE NEVER HAD LIVE STRIPED JACK BEFORE, AND IT FEELS LIKE A TRUE BLESSING.

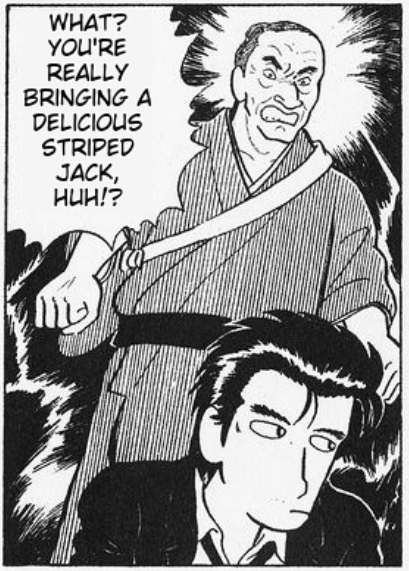
DELICIOUSNESS AWAITS!
PART 2 OF THE
GOURMET!

I KNOW BECAUSE I OFTEN EAT STRIPED JACK AT GRANDMA MISAKI'S HOUSE. IT'S WAY MORE DELICIOUS, YOU SEE.
SATURO, BE QUIET!!
T-TAKE THIS!
WHAT ARE YOU SAYING?!
HAHAHA, WAS IT TOO CHALLENGING FOR A KID TO APPRECIATE THE TASTE OF A FANCY FISH LIKE STRIPED JACK?
YOU'LL UNDERSTAND WHEN YOU GROW UP, KID.
WELL, KID, THAT'S NOT A LIVE STRIPED JACK, IS IT? THE TASTE IS DIFFERENT FROM SASHIMI.

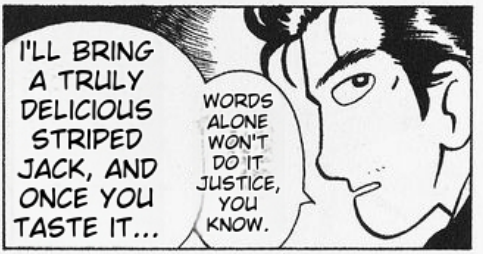
PRESIDENT, PLEASE FORGIVE MY RUDENESS.
YOU'VE COMPLETELY RUINED THIS IMPORTANT MEETING!!
WHAT AN UNPLEASANT CHILD!
BUT IT'S TRUE, GRANDMA'S STRIPED JACK IS WAY TASTIER, NO DOUBT ABOUT IT.

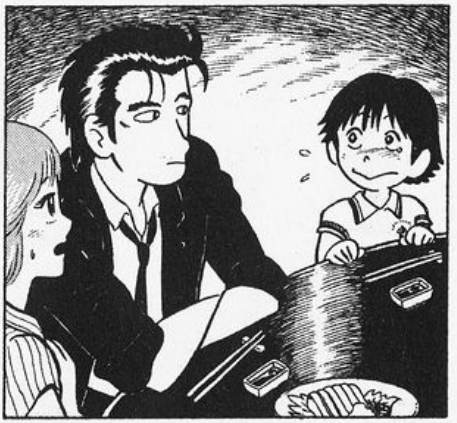

AS THAT KID SAYS, THIS STRIPED JACK IS ABSOLUTELY TASTELESS.
B-BUT IT'S NOT A LIE!

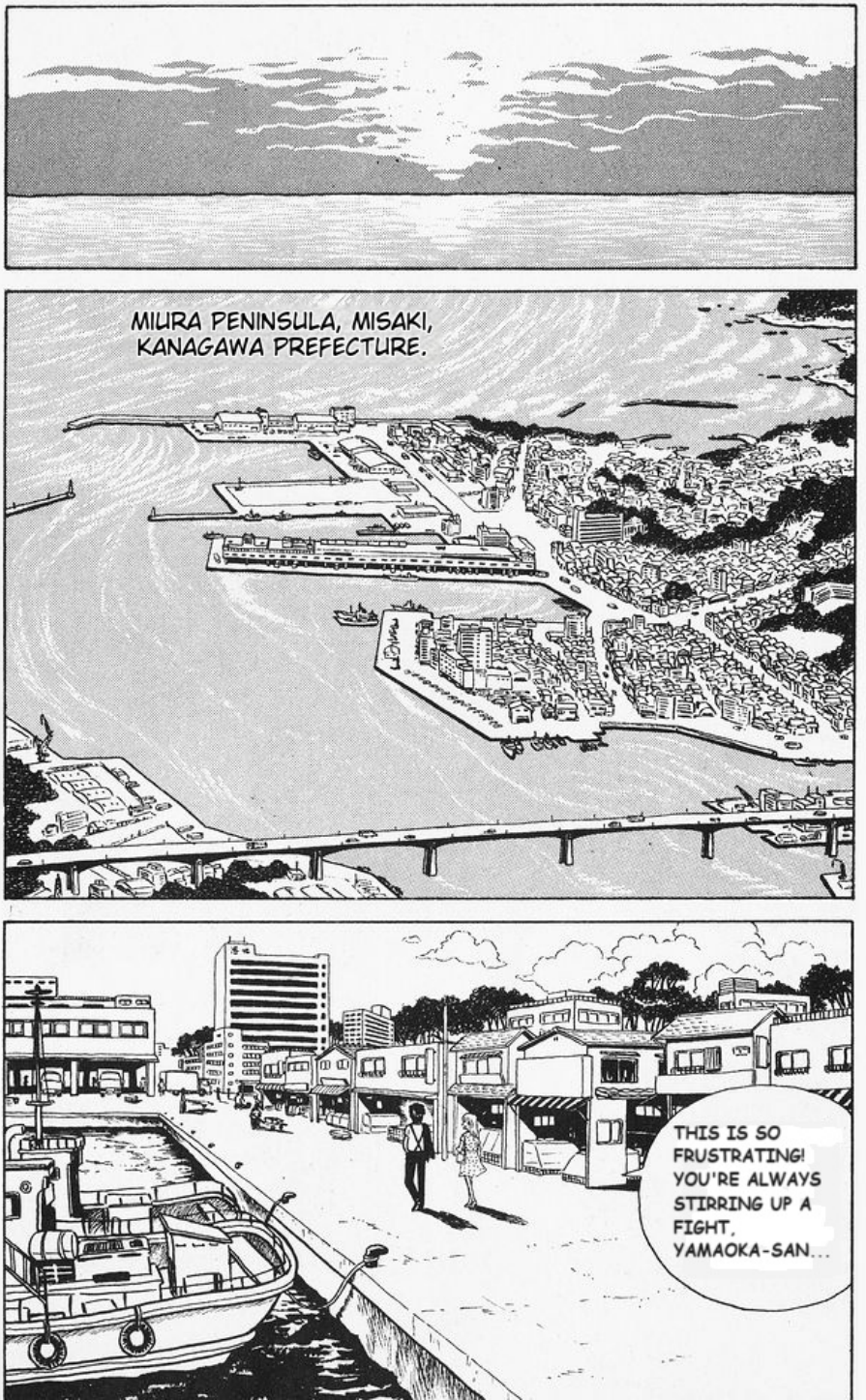

MR. YAMAGATA...
YAMAOKA-KUN!!
WHAT DID YOU SAY?!


WHAT? YOU'RE REALLY BRINGING A DELICIOUS STRIPED JACK, HUH!?

WHAT'S WRONG WITH THIS STRIPED JACK!?
JUST WHAT MAKES YOU THINK YOU CAN CRITICIZE MY COOKING!?


I'LL BRING A TRULY DELICIOUS STRIPED JACK, AND ONCE YOU TASTE IT...
WORDS ALONE WON'T DO IT JUSTICE, YOU KNOW.

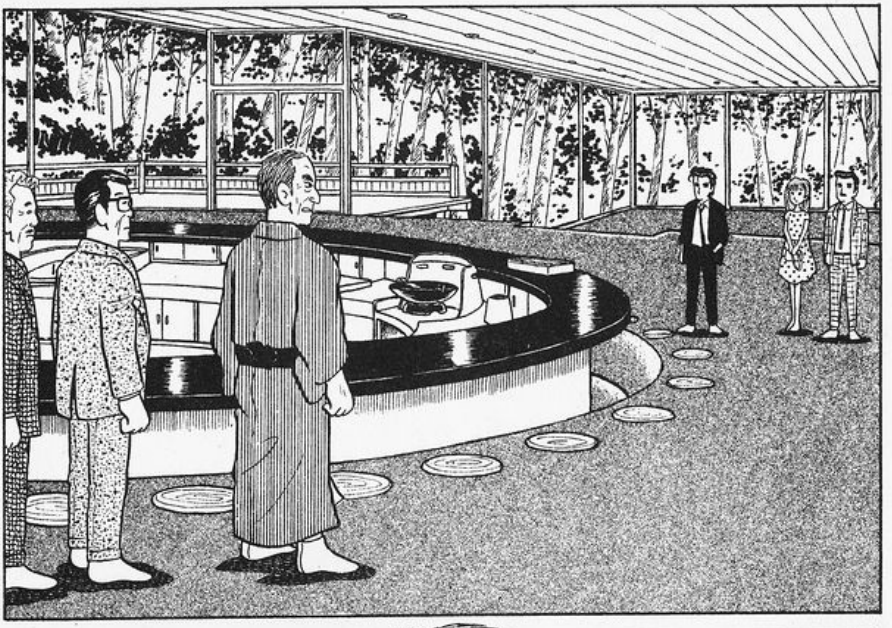



MIURA PENINSULA, MISAKI,
KANAGAWA PREFECTURE.
THIS IS SO FRUSTRATING! YOU'RE ALWAYS STIRRING UP A FIGHT, YAMAOKA-SAN...

# OH, OISHINBO 2

YEAH, SEAL THE DEAL FOR ME.
I SEE YOU'VE GOT THE STRIPED JACK...
HUH? OH, ARE YOU HERE TO MAKE A PURCHASE?
HECK YEAH, I'LL TAKE IT!
KYAA, YOU CAN'T KILL THEM!!
HUH?

THE SHIMAJI AT PRESIDENT KURODA'S PLACE IS STILL ALIVE, YOU KNOW!
WHY? CAN'T WE JUST TAKE IT ALIVE AND KICKING?
IT'S ALL GOOD, GO FOR IT.
IT'S OKAY, GO AHEAD.
?"
BUT... IT'S COMPLETELY DEAD. HOW DO WE COMPETE WITH LIVE FISH?



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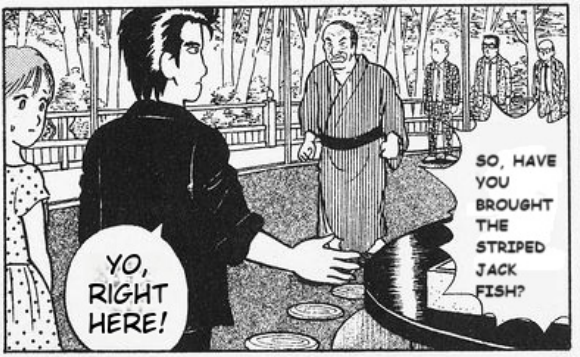
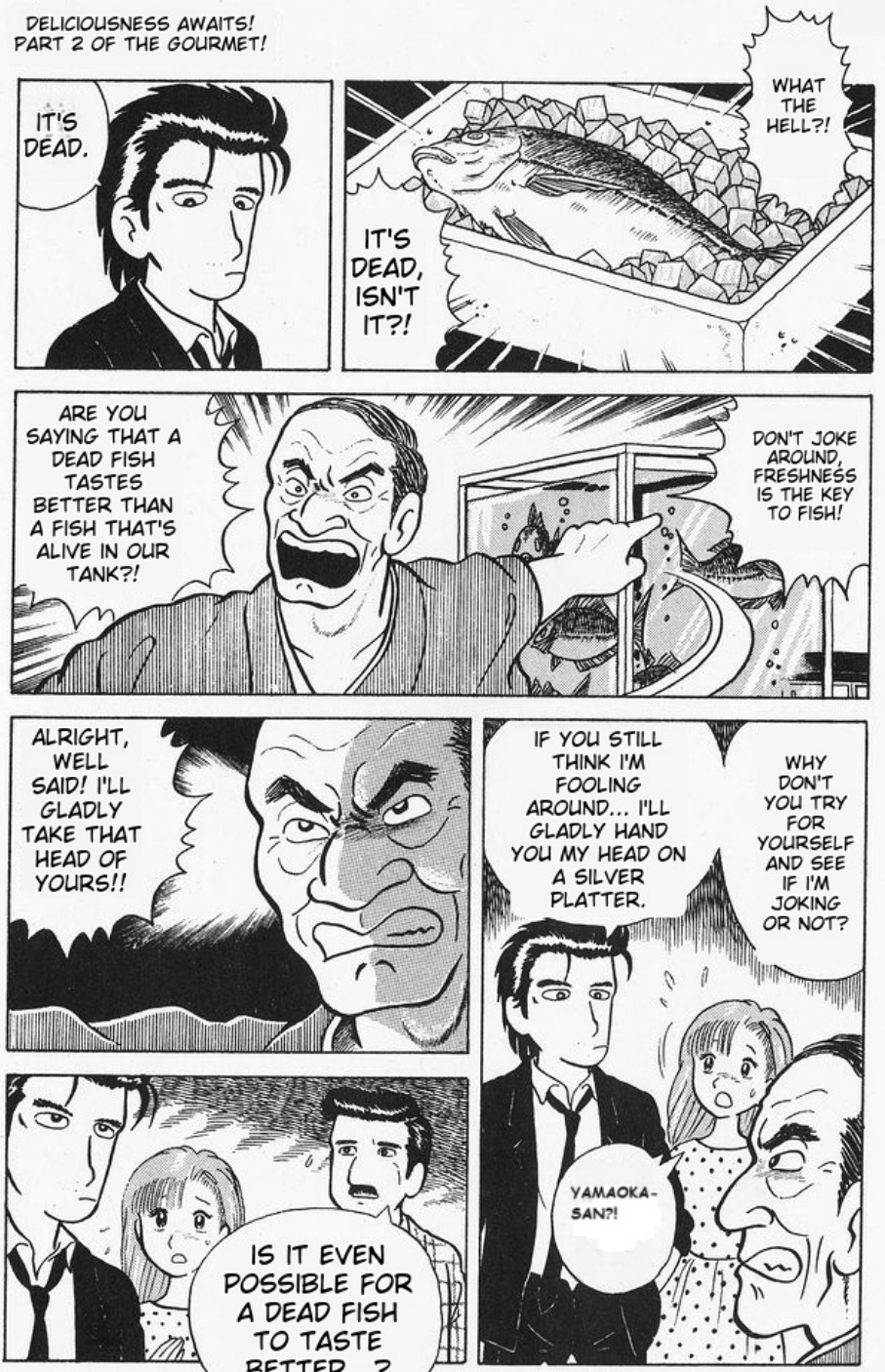
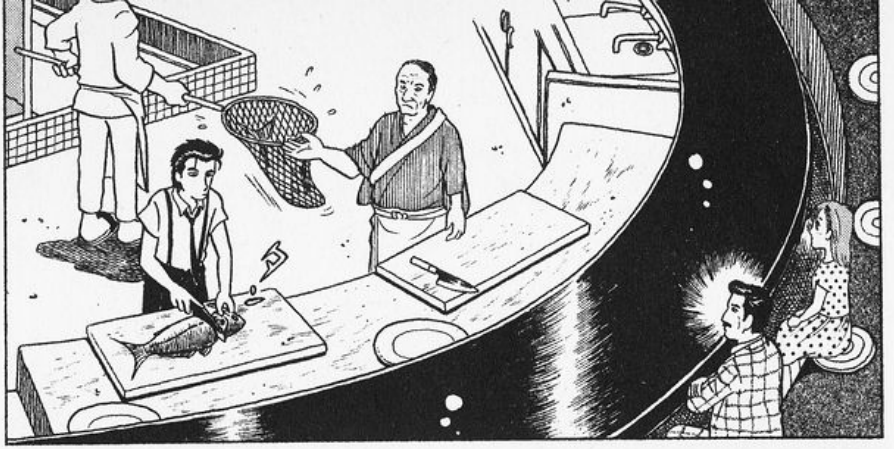
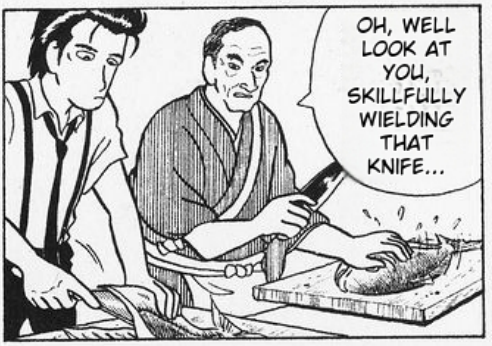
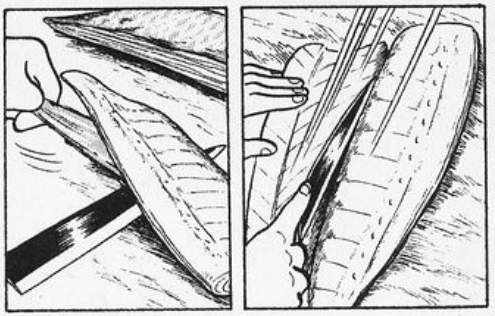

SO, HAVE YOU BROUGHT THE STRIPED JACK FISH?
YO, RIGHT HERE!

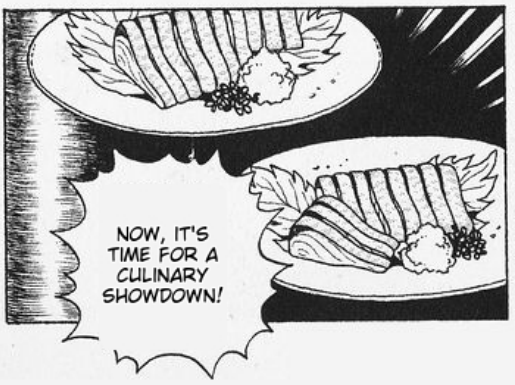
GOOD AFTER-NOON, SIR.
GOOD AFTER-NOON.


IT'S DEAD.
WHAT THE HELL?!
IT'S DEAD, ISN'T IT?!
ARE YOU SAYING THAT A DEAD FISH TASTES BETTER THAN A FISH THAT'S ALIVE IN OUR TANK?!
DON'T JOKE AROUND, FRESHNESS IS THE KEY TO FISH!
ALRIGHT, WELL SAID! I'LL GLADLY TAKE THAT HEAD OF YOURS!!
IF YOU STILL THINK I'M FOOLING AROUND... I'LL GLADLY HAND YOU MY HEAD ON A SILVER PLATTER.
WHY DON'T YOU TRY FOR YOURSELF AND SEE IF I'M JOKING OR NOT?
YAMAOKA-SAN?!
IS IT EVEN POSSIBLE FOR A DEAD FISH TO TASTE BETTER...?




OH, WELL LOOK AT YOU, SKILLFULLY WIELDING THAT KNIFE...




NOW, IT'S TIME FOR A CULINARY SHOWDOWN!

THERE'S NOTHING THAT CAN BEAT THE ONE WHO'S BEEN LIVING UNTIL JUST NOW, BABY!
BUT YOU SEE, THE ESSENCE OF COOKING LIES IN THE INGREDIENTS, MY FRIEND.

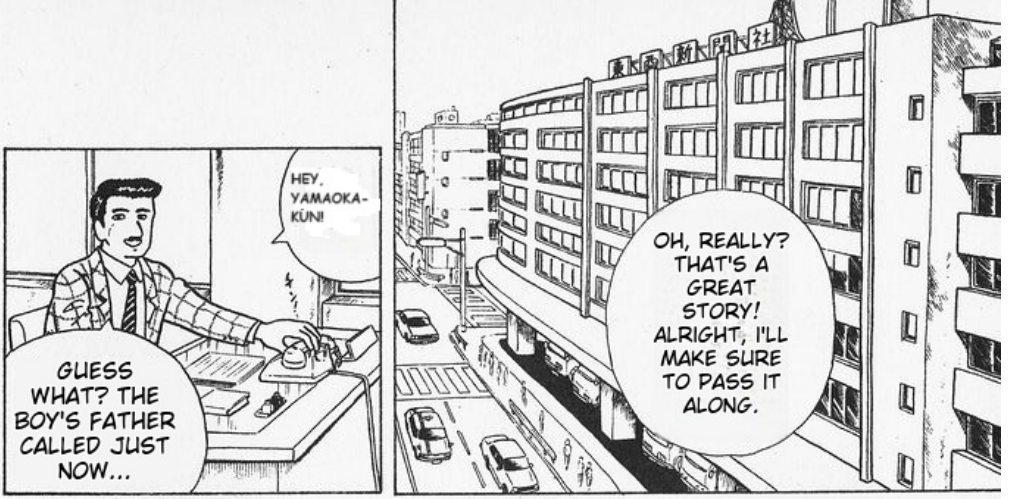
# OISHINBO

AND THIS IS PRESIDENT KURODA'S SASHIMI...
THIS IS THE SASHIMI MADE BY MR. YAMAOKA...
HOW STRANGE...
OH MY, THE FLAVOR SEEMS TO HAVE DROPPED SINCE YESTERDAY...
WHA...
HOW IDIOTIC...
WHEN I TASTE YAMAOKA'S SASHIMI, I CAN'T HELP BUT SAY THAT PRESIDENT KURODA'S IS A TOTAL LETDOWN!!
IT'S DELICIOUS, IT'S COMPLETELY DIFFERENT!!

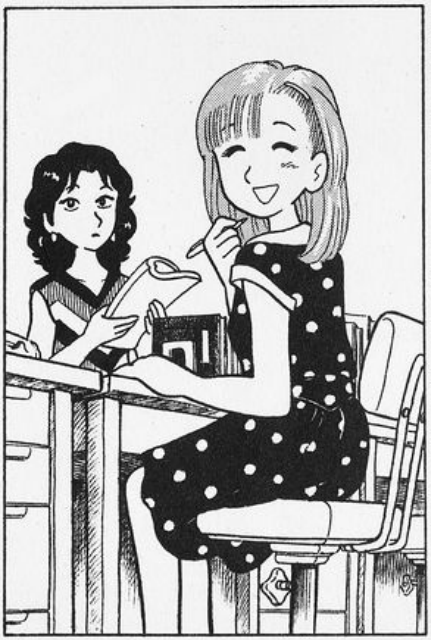
THE ONLY THING THAT LOOKS LIVELY IS YOUR APPEARANCE, BUT TRUTH BE TOLD, THE FISH IN YOUR AQUARIUM ARE EVEN MORE LIFELESS THAN DEAD FISH.
WHY IS IT THAT THE TASTE DECREASES MORE THAN WHEN A FISH DIES?!
KURODA-SAN, WHEN DID THIS STRIPED JACK ARRIVE IN THE AQUARIUM?
IT WAS ABOUT FIVE DAYS AGO...
WHAT THE HELL, WHO WOULD EVEN THINK OF SUCH ABSURD THINGS...
SO, IT WAS CAUGHT OFF THE COAST OF OSHIMA, TRANSPORTED TO KARUIZAWA, AND IT'S BEEN A WEEK SINCE THEN, HUH?
WHAT ABOUT ITS FOOD DURING THAT TIME?
YOU'D PROBABLY GET THIN AND WORN OUT...
IF YOU GO A WHOLE WEEK WITHOUT EATING... AND ON TOP OF THAT, YOU'RE PUT IN A TINY CAGE THAT'S COMPLETELY DIFFERENT FROM YOUR USUAL ENVIRONMENT AND SENT TO A FARAWAY PLACE...
I WONDER HOW IT WOULD BE FOR A HUMAN...
WHAT FOOD? WHY FEED THEM WHEN I'M GOING TO KILL THEM?

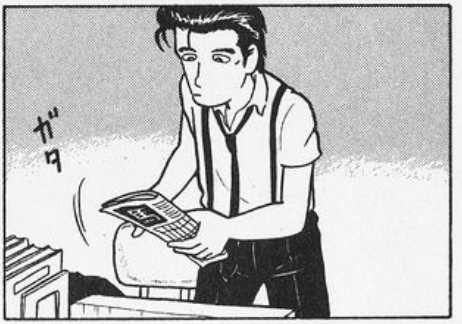
# OISHINBO

THAT'S WHY I FELT LIKE SOMETHING WAS MISSING IN THE TASTE...
THE STRIPED JACK IN YOUR FISH TANK IS EXHAUSTED AND WEAKENED.
FISH ARE WILD LIVING CREATURES, SENSITIVE TO CHANGES IN THEIR ENVIRONMENT.
IF YOU DO IT LIKE THIS, IT'S JUST LIKE WHEN I WAS ENERGETICALLY SWIMMING IN THE SEA, THE TASTE HASN'T CHANGED.
ON THE OTHER HAND, THE STRIPED JACK THAT I BROUGHT WAS KILLED AND BLED RIGHT AFTER BEING CAUGHT, USING THE SO-CALLED 'IKIJIME' METHOD.
I WAS SUCH A FOOL... PRETENDING TO BE A CONNOISSEUR...
BUT THAT PURE HEART OF THAT BOY WASN'T DECEIVED, HUH...
ALL THE ADULTS... WERE DECEIVED BY WHAT THEY SAW...


HEY, YAMAOKA-KUN!
GUESS WHAT? THE BOY'S FATHER CALLED JUST NOW...
OH, REALLY? THAT'S A GREAT STORY! ALRIGHT, I'LL MAKE SURE TO PASS IT ALONG.

I HEARD THAT PRESIDENT KURODA WENT TO APOLOGIZE TO THE BOY HIMSELF AND EVEN GAVE HIM TICKETS TO TOKYO DISNEYLAND!
AND HE WAS ABSOLUTELY ECSTATIC TOO!

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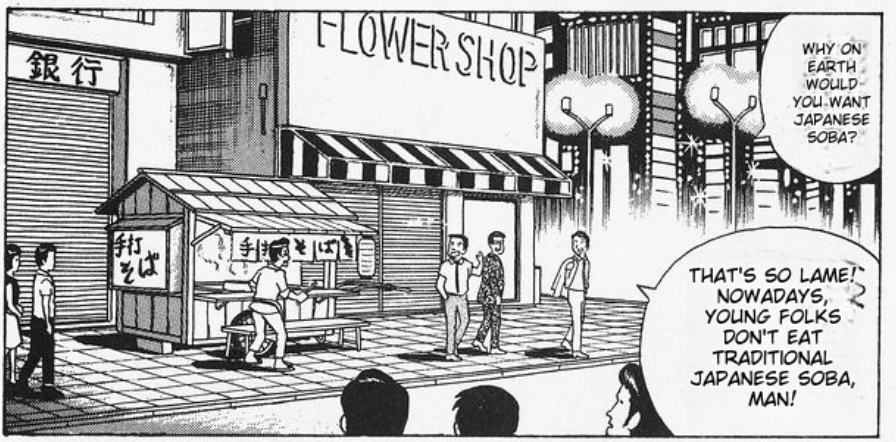
WHOA, SERIOUSLY? THE BOY'S FATHER MUST BE OVER THE MOON...

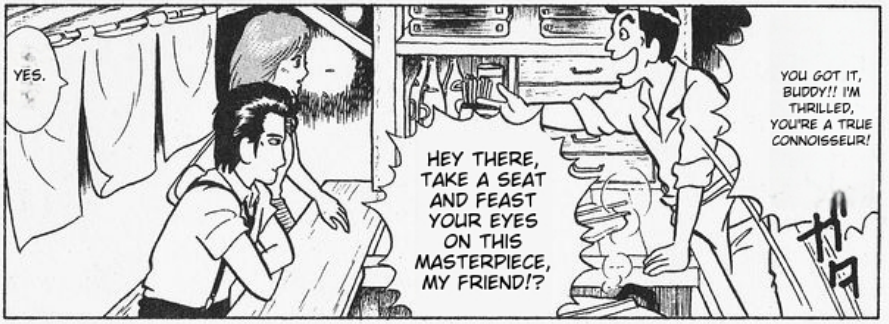
# 第3話

# そばツユの深味

NO KIDDING, WE DON'T DO RAMEN OR ANYTHING LIKE THAT HERE, SO SCRAM!


FLOWER SHOP
銀行
手打そば
WHY ON EARTH WOULD YOU WANT JAPANESE SOBA?
THAT'S SO LAME! NOWADAYS, YOUNG FOLKS DON'T EAT TRADITIONAL JAPANESE SOBA, MAN!

GET OUT OF HERE, PAL! I AIN'T GONNA LET SOME CLUELESS CHUMP WHO CAN'T EVEN APPRECIATE THE TASTE OF SOBA HAVE A BITE!!
そば
竹林庵
YUSAKU HANAKAWA, THE OWNER OF THE ROADSIDE SOBA STALL KNOWN AS TAKENOBIAN (27 YEARS OLD)
A FOOD STALL SELLING JAPANESE SOBA, HOW PECULIAR...
I'LL TAKE A PEEK FOR THE SAKE OF LEARNING, SOUNDS INTRIGUING.
WE DON'T SERVE RAMEN HERE, BUDDY. WE'RE A SOBA JOINT.
CAN YOU HANDLE THE MORI STYLE?


YES.
HEY THERE, TAKE A SEAT AND FEAST YOUR EYES ON THIS MASTERPIECE, MY FRIEND!?
YOU GOT IT, BUDDY!! I'M THRILLED, YOU'RE A TRUE CONNOISSEUR!

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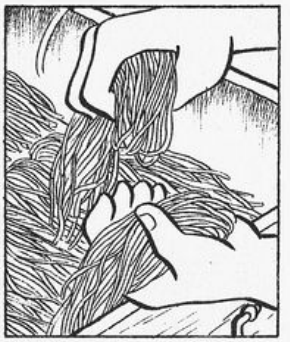
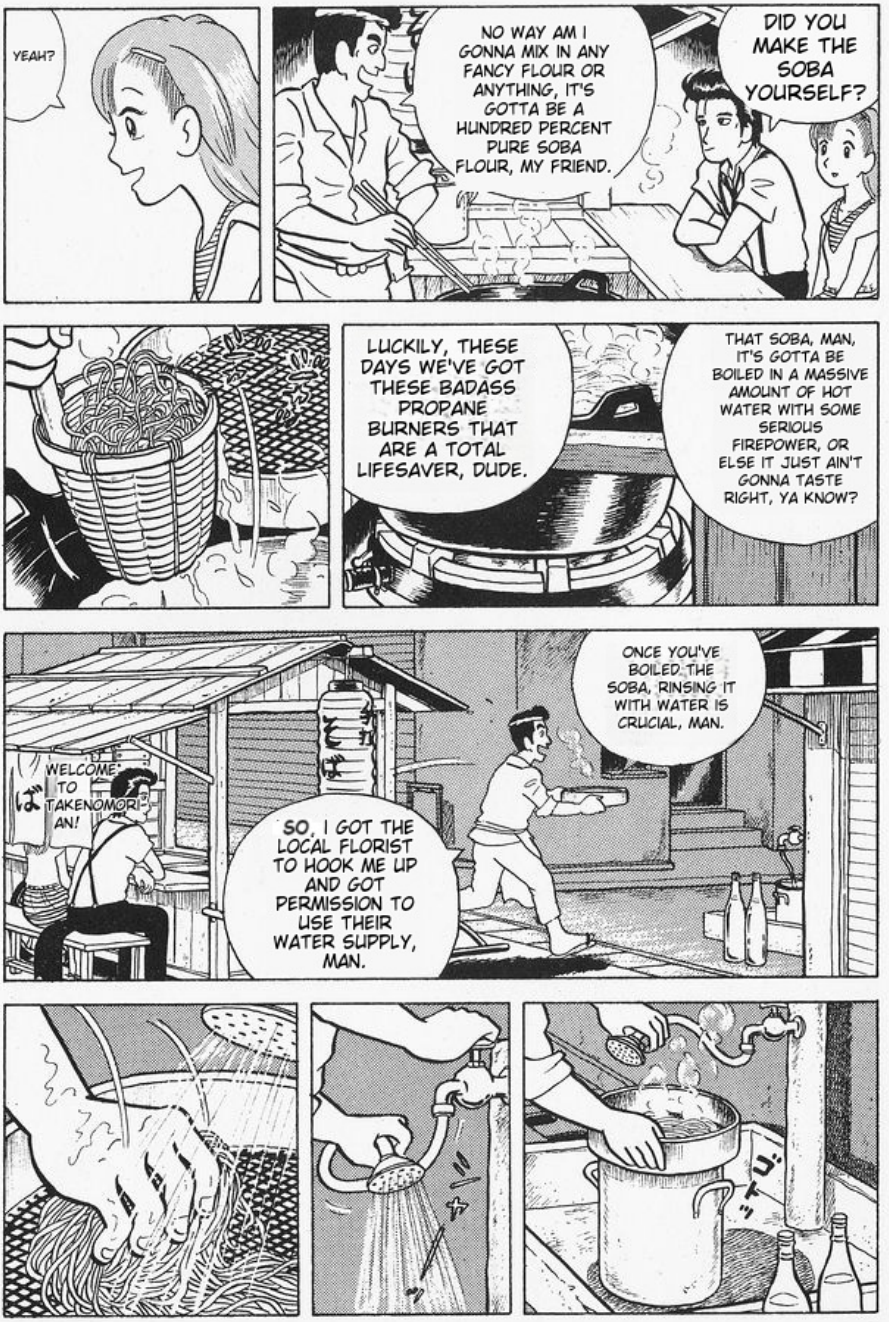
ROGER THAT, SIR! I'LL MAKE SURE TO FOLLOW YOUR ORDERS TO THE LETTER!!

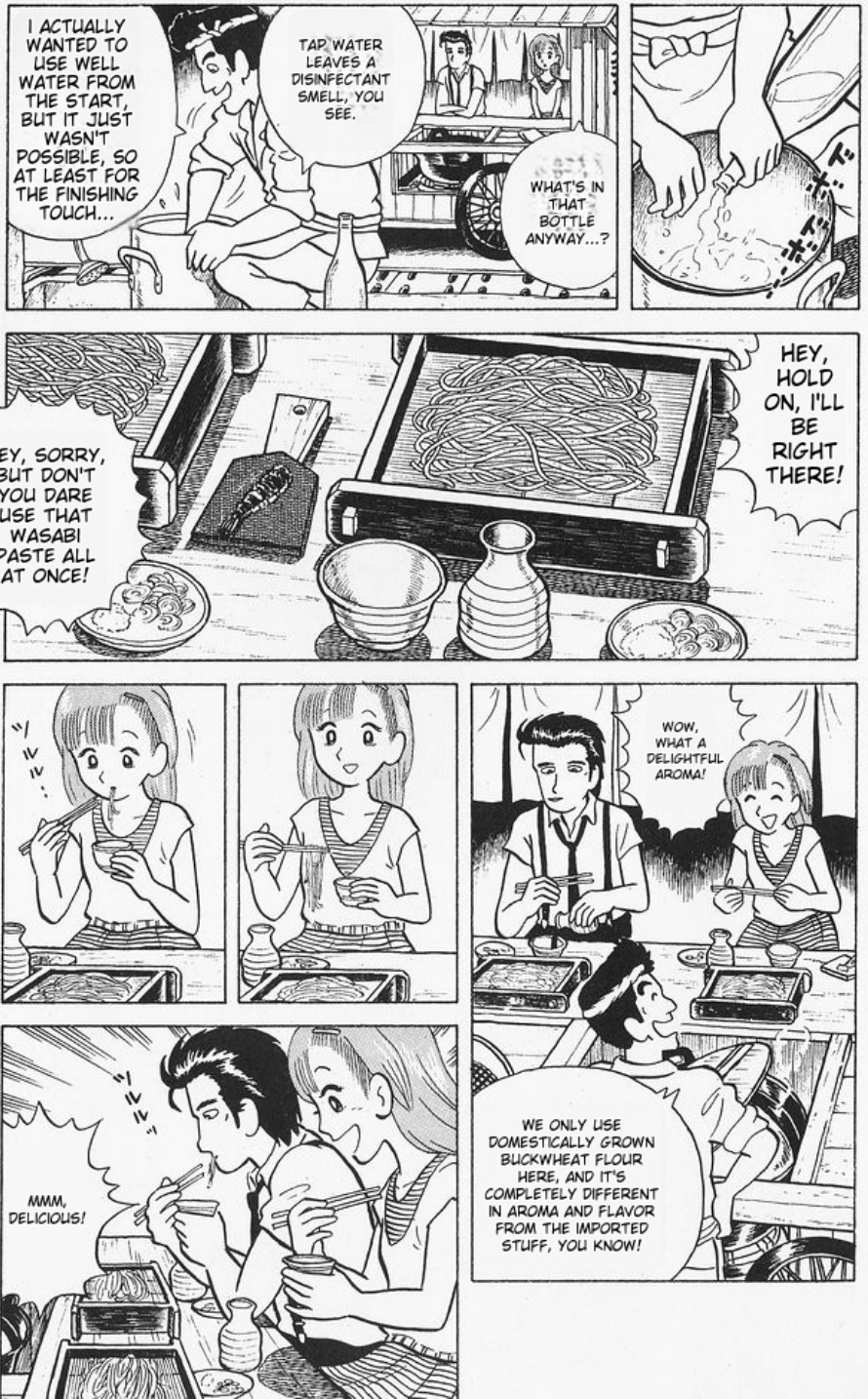
UH... YOUR ENTHUSIASM IS OVERWHELMING... I MIGHT CHOKE ON MY OWN EXCITEMENT...

HEY! AT THIS STANDING SOBA SHOP, WE JUST REHEAT THE BOILED NOODLES IN HOT WATER, YOU KNOW!
I ONLY SERVE THE REAL DEAL, YOU SEE.
BOILING FRESH SOBA NOODLES, HUH?




YEAH?
NO WAY AM I GONNA MIX IN ANY FANCY FLOUR OR ANYTHING, IT'S GOTTA BE A HUNDRED PERCENT PURE SOBA FLOUR, MY FRIEND.
DID YOU MAKE THE SOBA YOURSELF?
LUCKILY, THESE DAYS WE'VE GOT THESE BADASS PROPANE BURNERS THAT ARE A TOTAL LIFESAVER, DUDE.
THAT SOBA, MAN, IT'S GOTTA BE BOILED IN A MASSIVE AMOUNT OF HOT WATER WITH SOME SERIOUS FIREPOWER, OR ELSE IT JUST AIN'T GONNA TASTE RIGHT, YA KNOW?
WELCOME TO TAKENOMORI-AN!
SO, I GOT THE LOCAL FLORIST TO HOOK ME UP AND GOT PERMISSION TO USE THEIR WATER SUPPLY, MAN.
ONCE YOU'VE BOILED THE SOBA, RINSING IT WITH WATER IS CRUCIAL, MAN.

OOH, IT'S THE DELICIOUS GOURMET ADVENTURE - PART 2!



IT'S SO FRAGRANT AND HAS SUCH A SATISFYING TEXTURE... YOU CAN ONLY FIND SOBA THIS GOOD AT A TOP-NOTCH ESTABLISHMENT.
OH, I'M THRILLED TO HEAR YOU SAY THAT! IT MAKES ALL THE HARD WORK WORTH IT!
IS THERE ANYTHING I CAN HELP YOU WITH, DEAR CUSTOMER?
WHAT, ARE YOU COMPLAINING ABOUT THE FLAVOR OF MY SOBA BROTH?!
SOBA IS GREAT, BUT WITHOUT THE SOBA BROTH...
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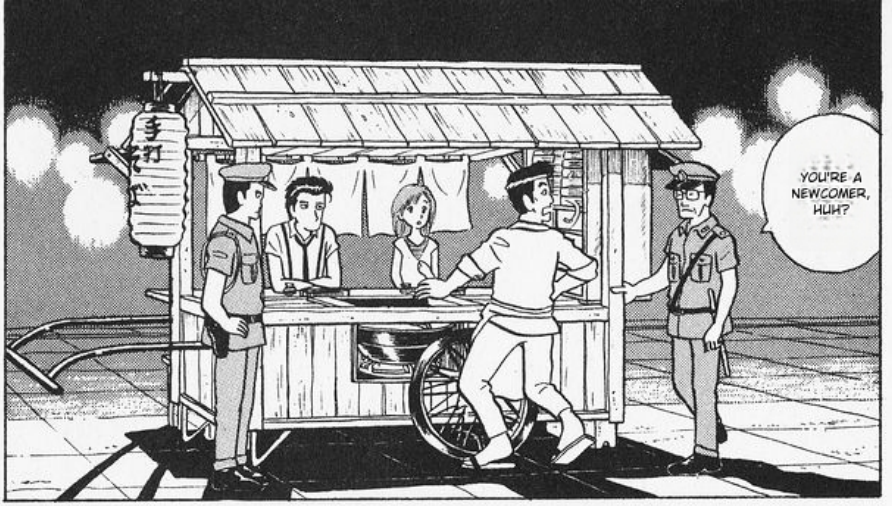
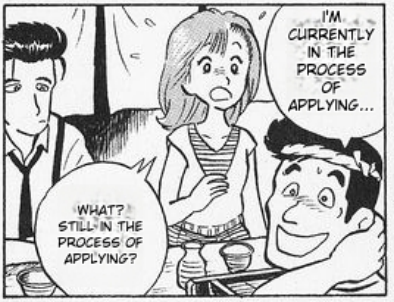
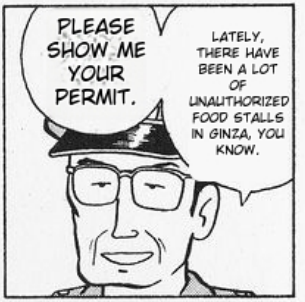
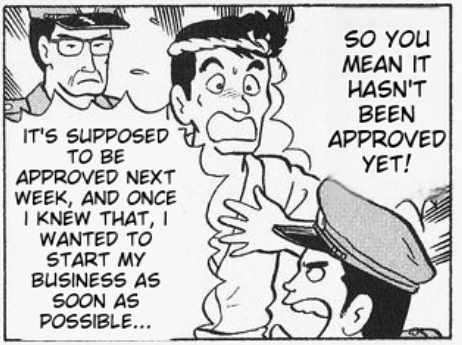
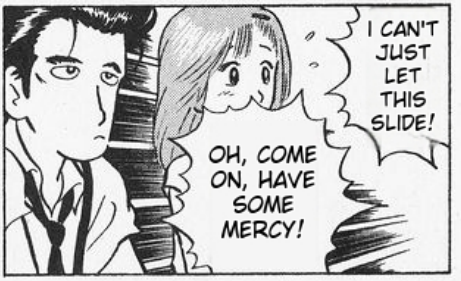

YOU'RE A NEWCOMER, HUH?


I'M CURRENTLY IN THE PROCESS OF APPLYING...
WHAT? STILL IN THE PROCESS OF APPLYING?

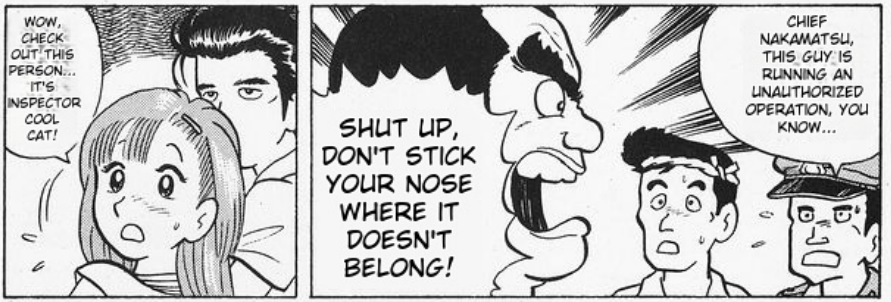

PLEASE SHOW ME YOUR PERMIT.
LATELY, THERE HAVE BEEN A LOT OF UNAUTHORIZED FOOD STALLS IN GINZA, YOU KNOW.

OH, A SOBA FOOD STALL, HUH...


SO YOU MEAN IT HASN'T BEEN APPROVED YET!
IT'S SUPPOSED TO BE APPROVED NEXT WEEK, AND ONCE I KNEW THAT, I WANTED TO START MY BUSINESS AS SOON AS POSSIBLE...


I CAN'T JUST LET THIS SLIDE!
OH, COME ON, HAVE SOME MERCY!

HEY, SOBA SHOP! HOW ABOUT WHIPPING UP A FOREST OF DELICIOUSNESS FOR ME?

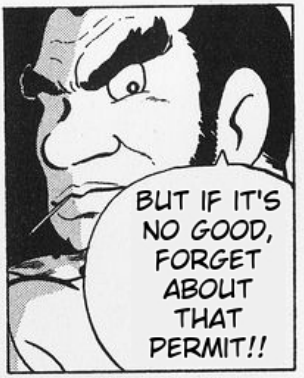

WOW, CHECK OUT THIS PERSON... IT'S INSPECTOR COOL CAT!
SHUT UP, DON'T STICK YOUR NOSE WHERE IT DOESN'T BELONG!
CHIEF NAKAMATSU, THIS GUY IS RUNNING AN UNAUTHORIZED OPERATION, YOU KNOW...

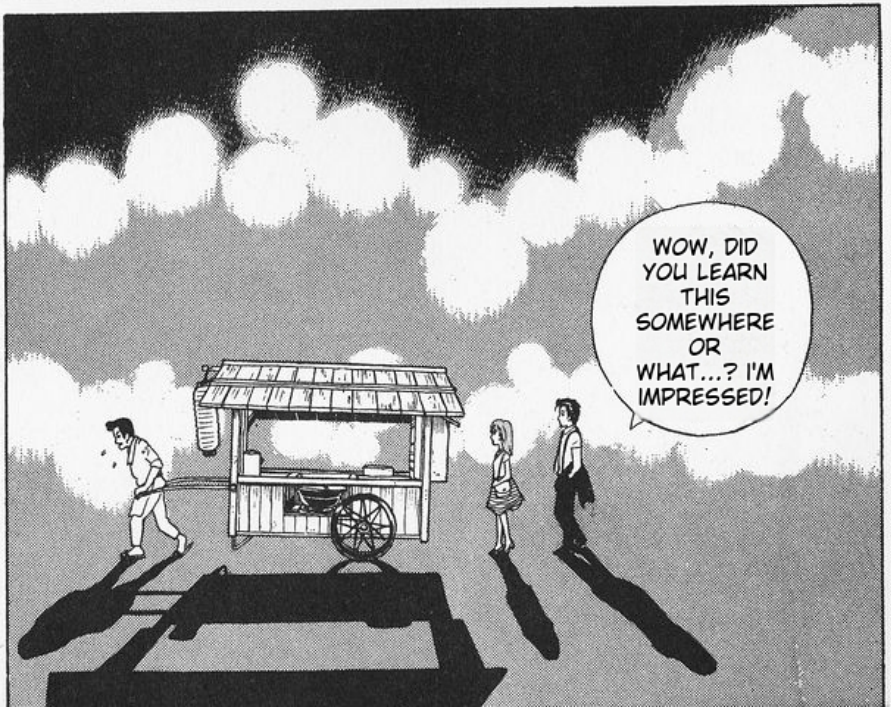
WHAAAAT? SERIOUSLY?
HEY, WHY DON'T YOU TRY MAKING SOBA? IF IT TURNS OUT DELICIOUS, I'LL WORK MY MAGIC AND TAKE CARE OF THAT PERMIT FOR YOU, MY FRIEND.
W-WELL, ALRIGHT, I'LL GIVE IT A SHOT...
BUT IF IT TASTES BAD, I'LL JUST TAKE YOU DOWN TO THE STATION, NO QUESTIONS ASKED...

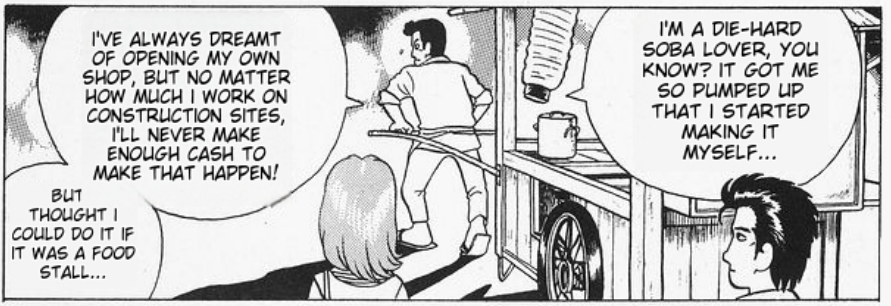
HERE YOU GO, SIR.
YEAH.
YOU CHOW DOWN ON JUST THREE BITES AND DON'T EVEN CARE? ARE YOU SWALLOWING IT ALL WHOLE?
OH, UMM, WHAT DO YOU THINK ABOUT THIS...?

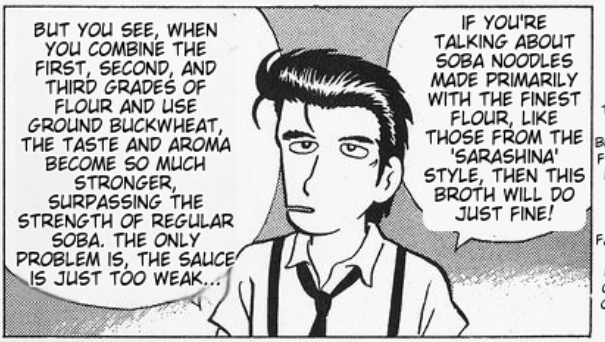
THAT BROTH LACKS THE PUNCH TO KEEP UP, IT'S JUST WEAK IN THE KNEES.
IT'S JUST NOT BALANCED WITH THE SOBA, YOU KNOW?
THE BROTH IS WAY TOO WEAK.
HUH!?
THE SOBA IS FINE, I MEAN, IT'S PASSABLE... BUT THE BROTH, MAN...
YOU'RE DOING THE SAME THING AS MR. YAMAOKA...
AH...UH...
YOU FAILED, SOBA SHOP.
HUH?!
LET'S GIVE YOU A ONE-MONTH EXTENSION.
BUT HEY, I DIG THE SPIRIT OF WANTING TO OPEN A HAND-MADE SOBA STALL.

I'LL BE BACK IN A MONTH TO CHOW DOWN AGAIN. IF IT'S DELICIOUS BY THEN, I'LL JUST HAND OVER THE PERMIT AS IS, YA KNOW...
YOU'VE GOT A MONTH TO KEEP RUNNING THIS PLACE, AND IN THE MEANTIME, STUDY THE TASTE OF THE BROTH, ALRIGHT?


BUT IF IT'S NO GOOD, FORGET ABOUT THAT PERMIT!!

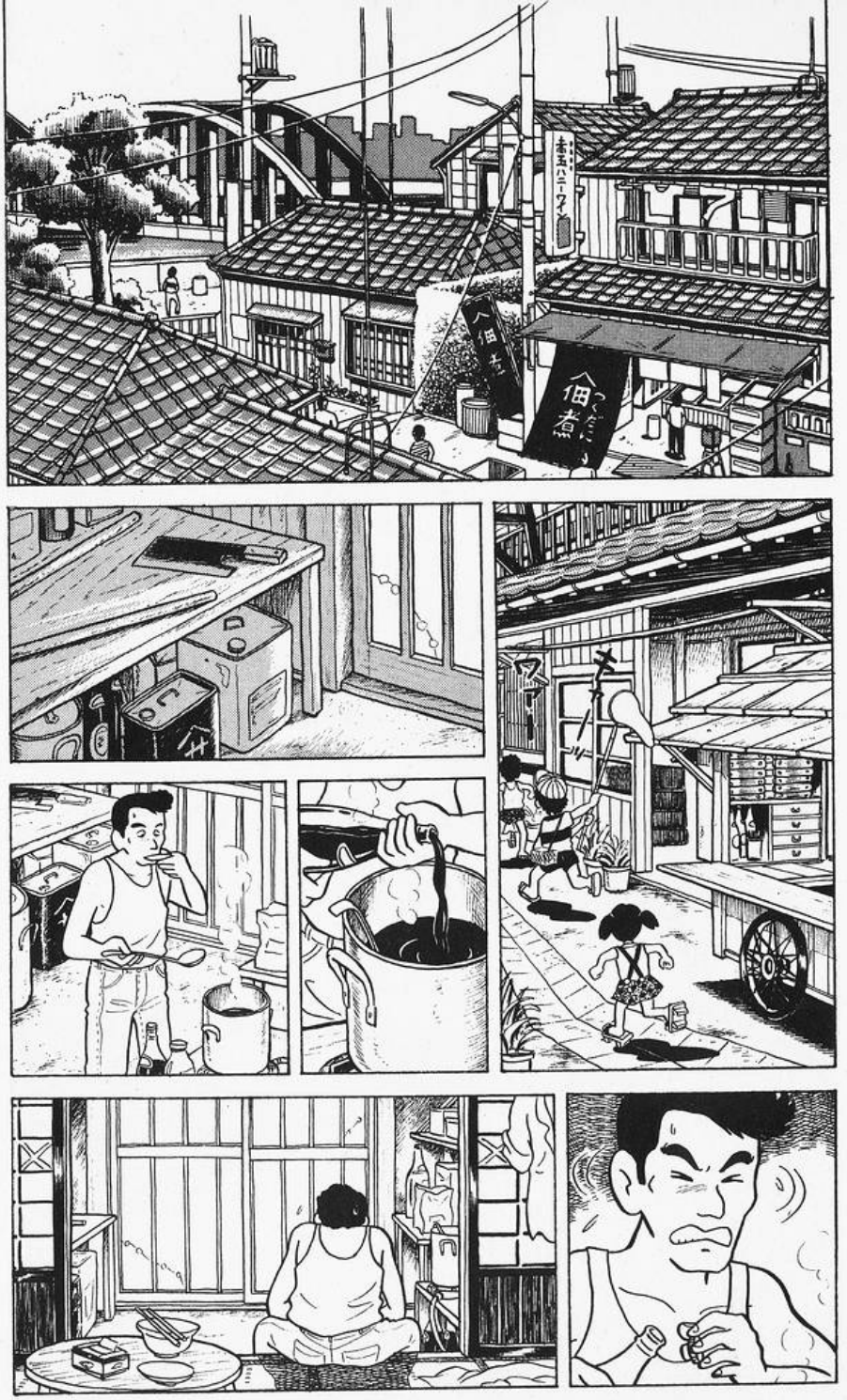

WOW, DID YOU LEARN THIS SOMEWHERE OR WHAT...? I'M IMPRESSED!






SIFTING THROUGH THE BUCKWHEAT FLOUR, WE FIND THE FIRST POWDER THAT FALLS. THE PUREST ESSENCE OF SOBA, ONLY THE WHITE GRAIN FROM THE HEART OF THE BUCKWHEAT. GROUND...

INTRODUCING THE GROOVY, JET-BLACK SOBA FLOUR THAT'S GROUND TO THE EDGE OF COOLNESS, WE PRESENT TO YOU: KIZUKI GURUMI-SOBA!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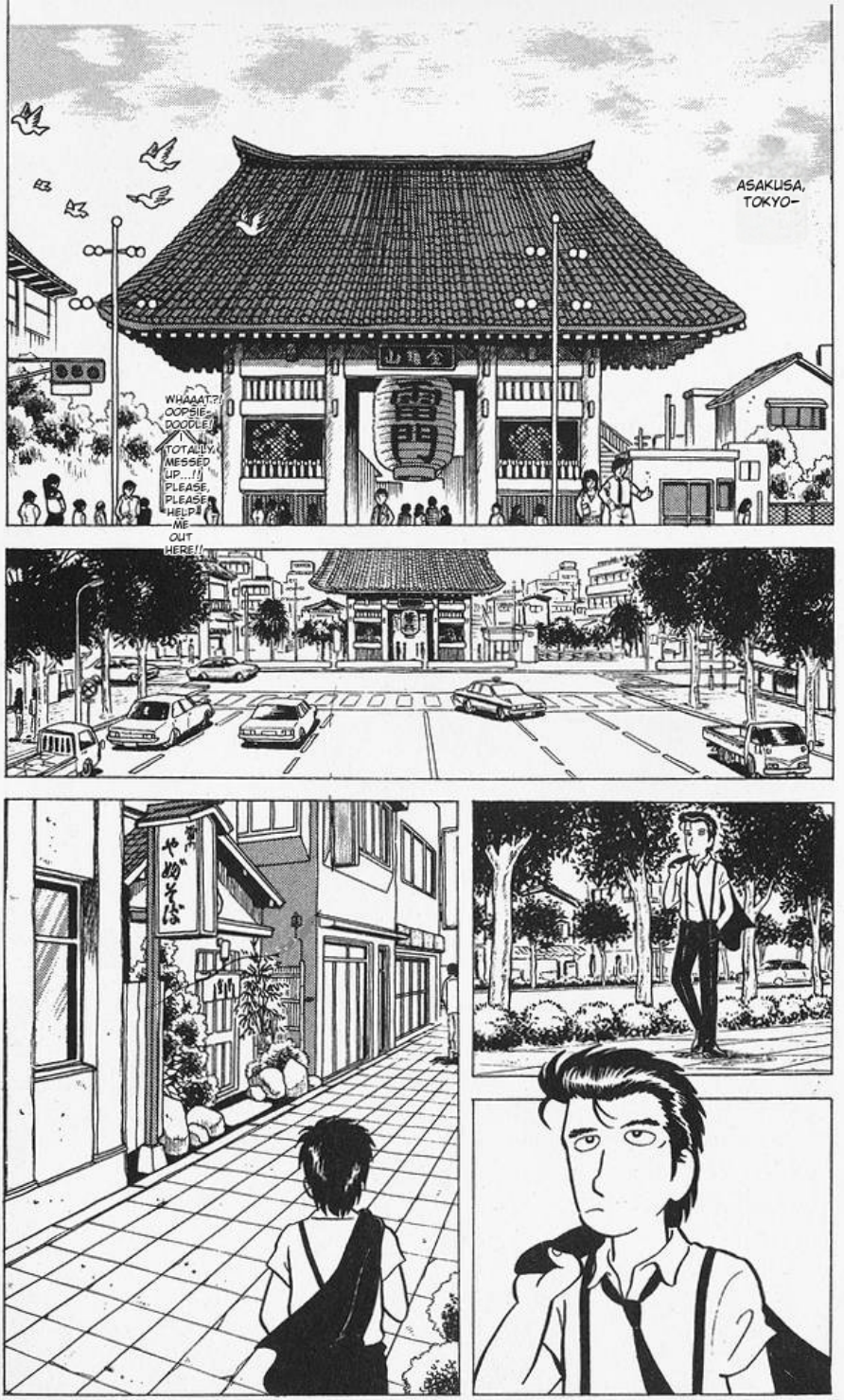
佃煮

IT'S STILL TOO WEAK.
YEAH, I KNOW!!!
.....


ASAKUSA, TOKYO-
WHAAAT?! OOPSIE-DOODLE! TOTALLY MESSED UP...!! PLEASE, PLEASE HELP ME OUT HERE!!
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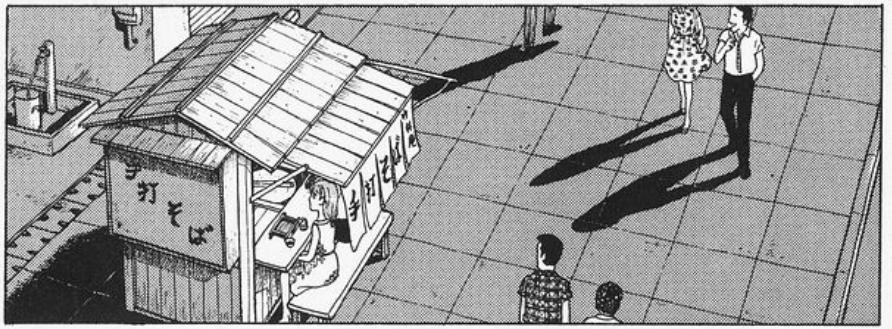
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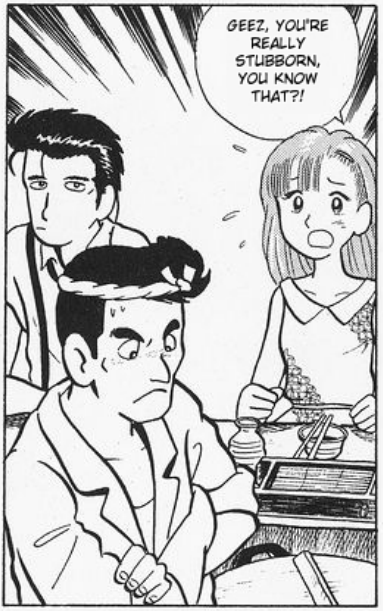
GEEZ, YOU'RE REALLY STUBBORN, YOU KNOW THAT?!

YOU KNOW, I COULD REALLY USE SOMEONE'S SECRET RECIPE FOR SOBA DIPPING SAUCE...
IF I WERE TO DO IT ON MY OWN THOUGH...

HEY, HANAKAWA-SAN, YOU LOOK EXHAUSTED. ARE YOU OKAY?

GOT IT, I'LL TAKE CARE OF IT...

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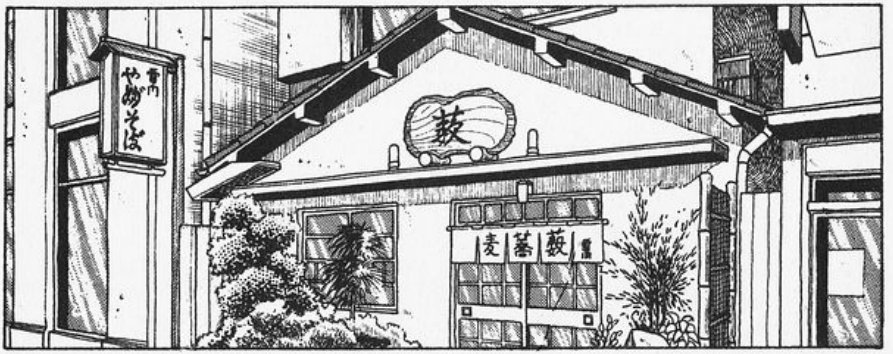
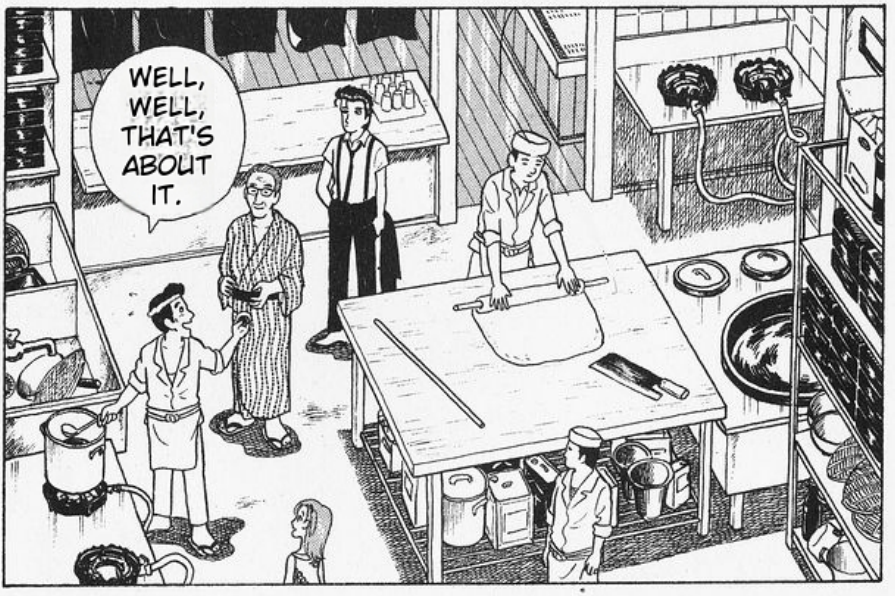
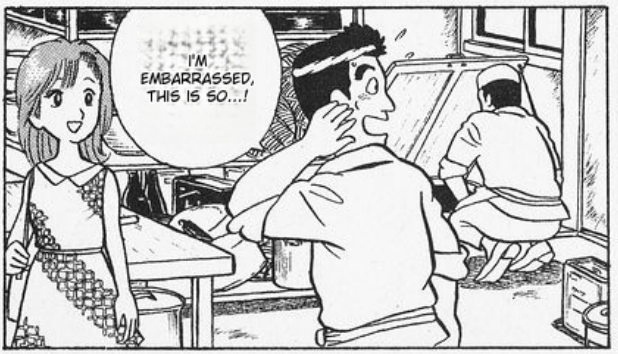
I WONDER IF I SHOULD GET AN EXTRA SERVING?
WELL, WELL, A SOBA FOOD TRUCK. HOW INTERESTING!

# AH, OISHINBO 2.

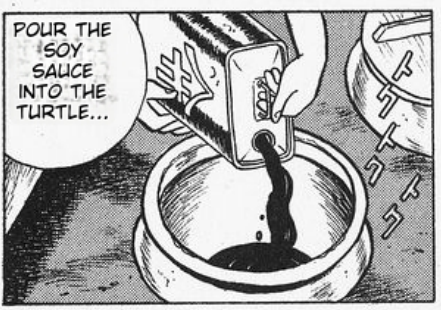


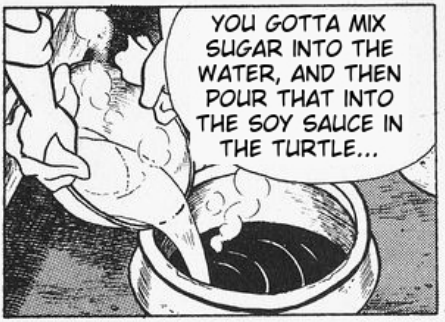

WELL, WELL, THAT'S ABOUT IT.

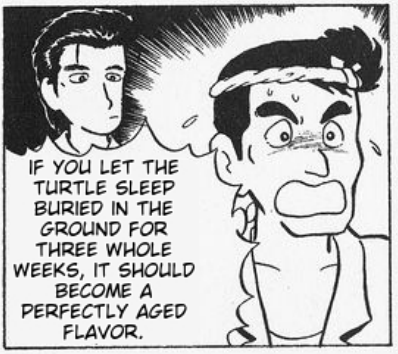

I'M EMBARRASSED, THIS IS SO...!

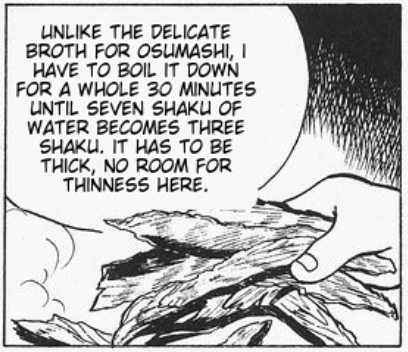
AH, I SEE, I UNDERSTAND. THANK YOU.

# IT'S A FOODIE PARADISE, PART 2!

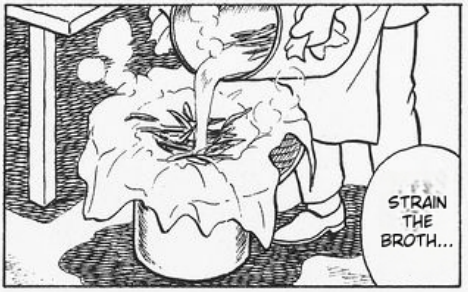


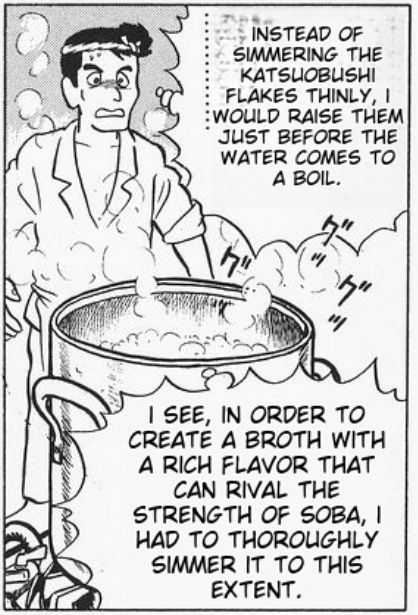



UNLIKE THE DELICATE BROTH FOR OSUMASHI, I HAVE TO BOIL IT DOWN FOR A WHOLE 30 MINUTES UNTIL SEVEN SHAKU OF WATER BECOMES THREE SHAKU. IT HAS TO BE THICK, NO ROOM FOR THINNESS HERE.

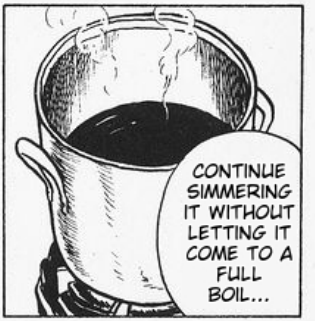
NOW IT'S TIME FOR THE BROTH, I'LL PUT THICKLY SHAVED KATSUOBUSHI FLAKES INTO THE HOT WATER AND BOIL IT DOWN.


STRAIN THE BROTH...

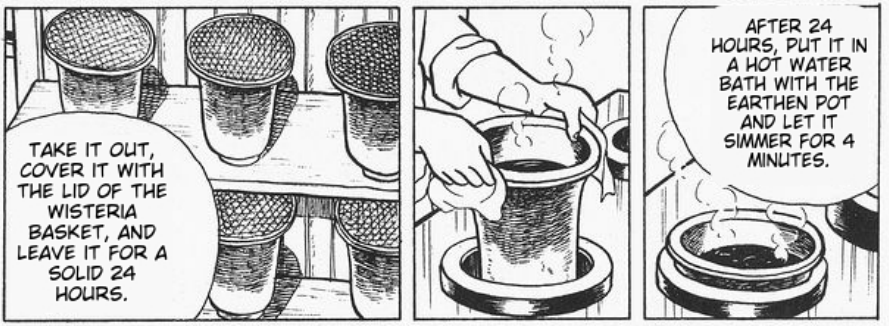

INSTEAD OF SIMMERING THE KATSUOBUSHI FLAKES THINLY, I WOULD RAISE THEM JUST BEFORE THE WATER COMES TO A BOIL.
I SEE, IN ORDER TO CREATE A BROTH WITH A RICH FLAVOR THAT CAN RIVAL THE STRENGTH OF SOBA, I HAD TO THOROUGHLY SIMMER IT TO THIS EXTENT.

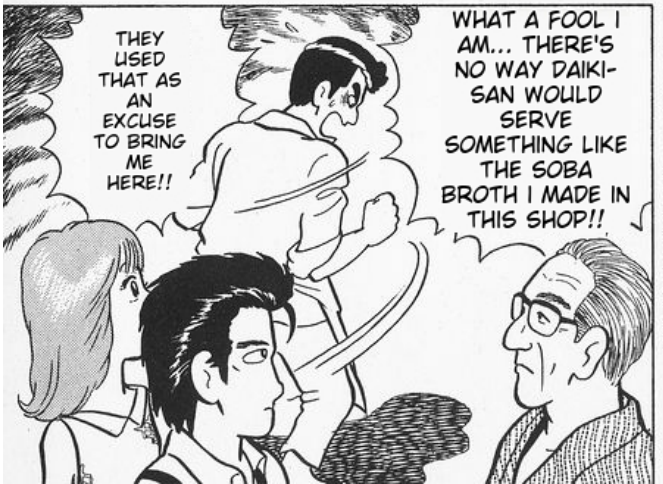
AFTER ADDING THE KAESHI THAT HAS BEEN AGED FOR THREE WEEKS TO THIS BROTH, AND THEN THE MIRIN...

PUT THIS IN A CLAY POT AND LEAVE IT AS IT IS FOR 24 HOURS.


CONTINUE SIMMERING IT WITHOUT LETTING IT COME TO A FULL BOIL...

OOH, IT'S THE DELICIOUS GOURMET ADVENTURE - PART 2!

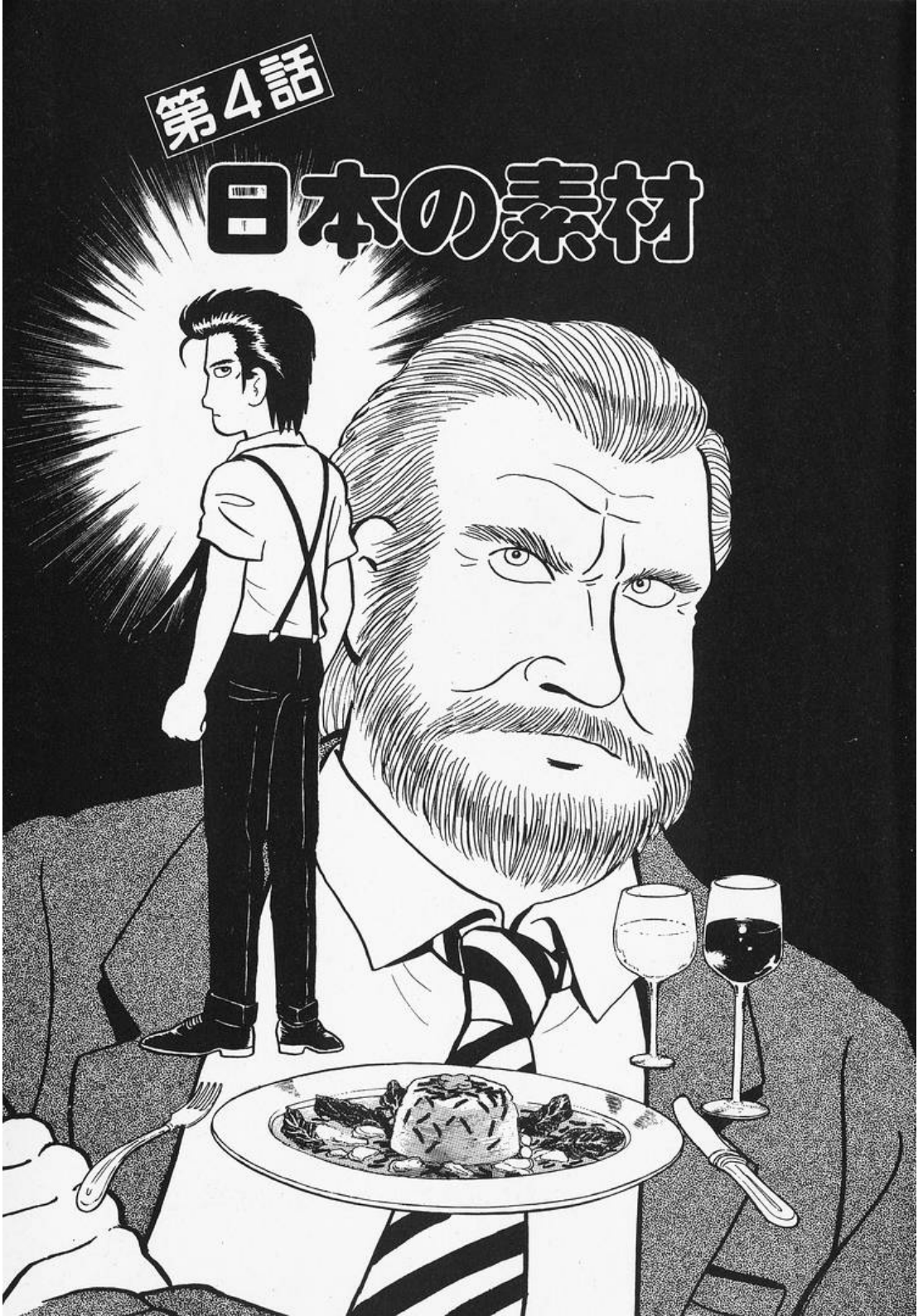


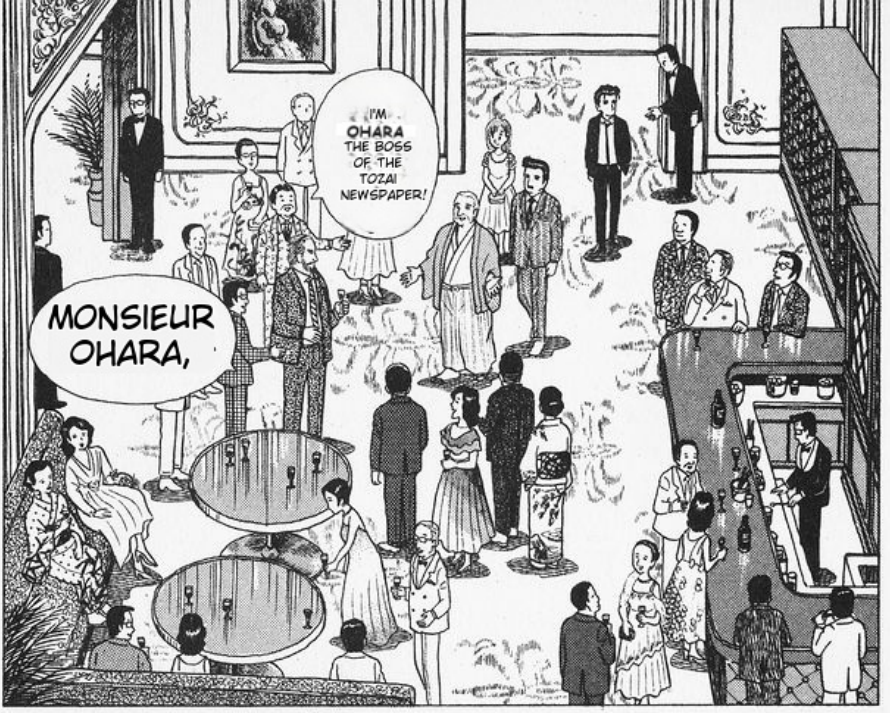


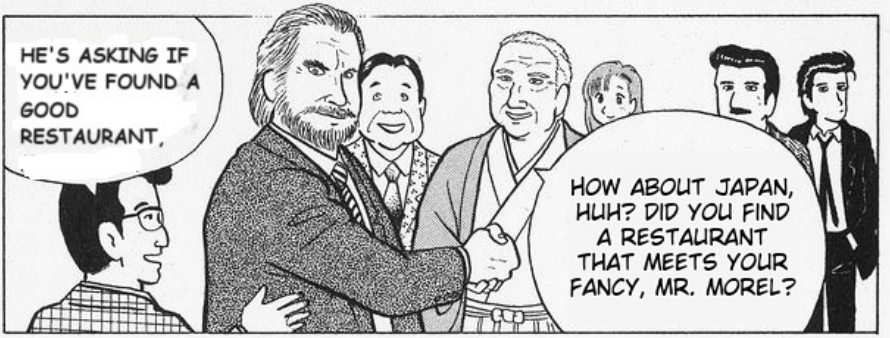
I THOUGHT THE CONVERSATION WAS GOING TOO SMOOTHLY...
EVERYTHING WAS YOUR CLEVER PLAN, WASN'T IT?!
FOR AN AMATEUR LIKE ME, YOU TAUGHT ME SUCH AN IMPORTANT THING WITHOUT HOLDING BACK!!
THANKS, MR. YAMAOKA. I CAUSED YOU SO MUCH TROUBLE JUST BECAUSE I WAS BEING STUBBORN...
OH, YOUNG ONE, I MIGHT HAVE WOUNDED YOUR PRIDE, BUT...
HUH?
I WILL NEVER FORGET THIS GREAT KINDNESS!!
EXCUSE ME, I NEED TO HURRY HOME AND TRY OUT WHAT I JUST LEARNED RIGHT AWAY!!
DON'T WORRY ABOUT IT, MAN.

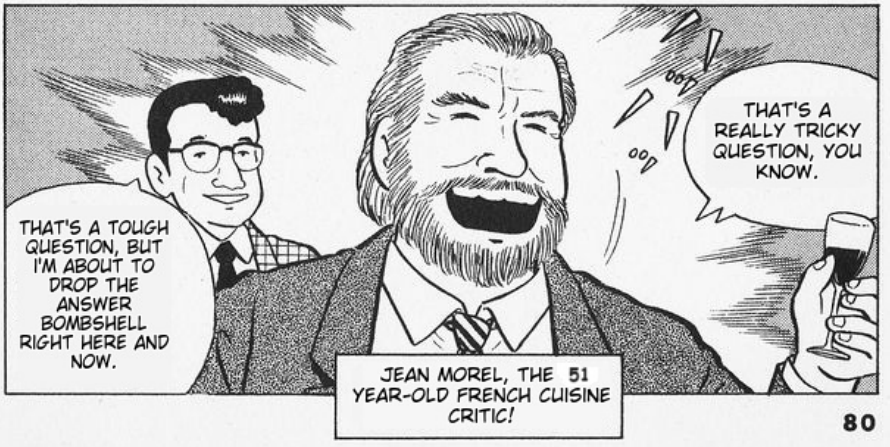
HEY, LET ME TELL YOU SOMETHING, THIS SECRET SAUCE BY THE BUSHES HERE, WE'RE GONNA PRESERVE THIS FLAVOR FOR A HUNDRED YEARS, NO, MAKE THAT TWO HUNDRED YEARS! AIN'T NOTHIN' GONNA CHANGE THAT!
DAMN, YOU YOUNG FOLKS ARE SOMETHIN' ELSE. I CAN'T EVEN BEGIN TO TELL YOU HOW THRILLED I AM THAT YOU'RE CARRYIN' ON THE TASTE THAT'S BEEN HANDED DOWN FROM EDO...
UM, DETECTIVE, WHAT DO YOU THINK...?
.....

UGH...
HOWEVER, I MUST SAY, THIS STILL FALLS FAR SHORT OF THE FLAVOR OF THE 'YABU' AT KAMINARI MON!
THIS GUY'S A DAMN THIEF!!
THAT BASTARD DARED TO STEAL THE TASTE OF KAMINARI MON'S 'YABU'!!
BUT WITH THIS PROGRESS, THERE'S STILL HOPE, SO HOLD ON TO THIS, THE SALES PERMIT!!


第4話
日本の素材


I'M OHARA THE BOSS OF THE TOZAI NEWSPAPER!
MONSIEUR OHARA,


HE'S ASKING IF YOU'VE FOUND A GOOD RESTAURANT,
HOW ABOUT JAPAN, HUH? DID YOU FIND A RESTAURANT THAT MEETS YOUR FANCY, MR. MOREL?

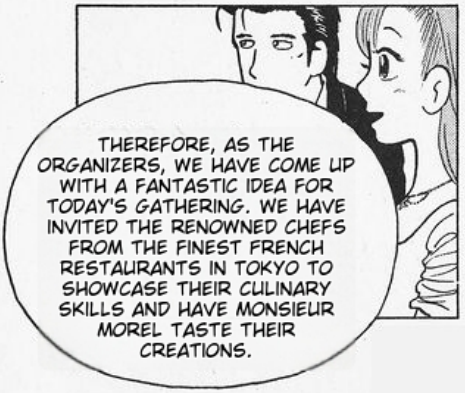

THAT'S A TOUGH QUESTION, BUT I'M ABOUT TO DROP THE ANSWER BOMBSHELL RIGHT HERE AND NOW.
OOO
OOO
THAT'S A REALLY TRICKY QUESTION, YOU KNOW.
JEAN MOREL, THE 51 YEAR-OLD FRENCH CUISINE CRITIC!

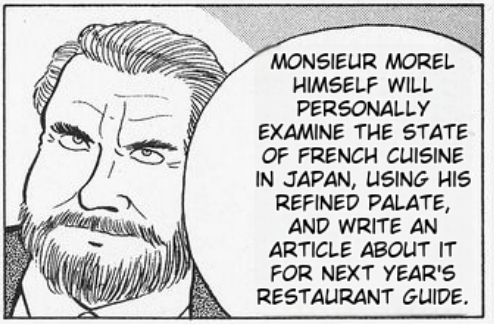
HE SAYS HE'S LUCKY TO HAVE MET SUCH A BEAUTIFUL LADY LIKE YOU.
NO WAY...
BONJOUR MADEMOISELLE! BUT SHE IS CHARMING!
FOR THE CHEFS IN FRANCE, IT'S THE ULTIMATE HONOR TO BE AWARDED THREE STARS IN THE RESTAURANT GUIDEBOOK RELEASED BY MOREL EVERY YEAR. MOREL IS SUCH AN INFLUENTIAL CRITIC THAT IT'S CONSIDERED THE EPITOME OF PRESTIGE...
JEAN MOREL, HE'S A RENOWNED FOOD CRITIC IN FRANCE...
YOUR MEAL IS READY, EVERYONE PLEASE COME THIS WAY...

MISS, WOULD YOU DO ME THE HONOR OF SITTING BESIDE ME FOR THIS DINNER?
OH...
HAHAHA, YOU KNOW, HAVING A CUTE GIRL SIT NEXT TO ME WOULD MAKE THE MEAL TASTE WAY BETTER THAN SITTING NEXT TO AN OLD GEEZER, DON'T YOU THINK?
IS IT REALLY OKAY...?
MR. MOREL IS INVITING YOU TO SIT NEXT TO HIM.
ME? SIT NEXT TO HIM!?

UGH...

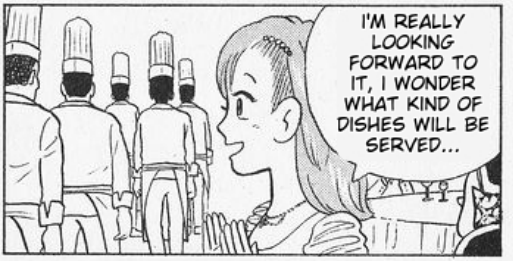
IT GOES WITHOUT SAYING THAT I DON'T NEED TO INTRODUCE MONSIEUR JEAN MOREL, WHO HAS GRACED US WITH HIS PRESENCE IN JAPAN, THANKS TO THE INVITATION FROM OUR ESTEEMED PUBLICATION, 'SHOGAKU SHUPPAN'.
SO, WITHOUT FURTHER ADO, WELCOME TO THIS SPECIAL OCCASION!

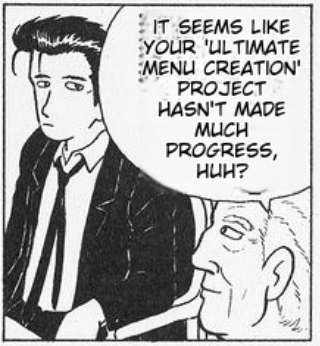

THEREFORE, AS THE ORGANIZERS, WE HAVE COME UP WITH A FANTASTIC IDEA FOR TODAY'S GATHERING. WE HAVE INVITED THE RENOWNED CHEFS FROM THE FINEST FRENCH RESTAURANTS IN TOKYO TO SHOWCASE THEIR CULINARY SKILLS AND HAVE MONSIEUR MOREL TASTE THEIR CREATIONS.


MONSIEUR MOREL HIMSELF WILL PERSONALLY EXAMINE THE STATE OF FRENCH CUISINE IN JAPAN, USING HIS REFINED PALATE, AND WRITE AN ARTICLE ABOUT IT FOR NEXT YEAR'S RESTAURANT GUIDE.

A GATHERING THIS EXTRAVAGANT, THEY WOULDN'T EVEN HAVE IT IN FRANCE, RIGHT!?
WOW, IT'S SPECTACULAR TO SEE SO MANY FAMOUS CHEFS SHOWING OFF THEIR SKILLS.

UH...UH, YEAH, THANKS...

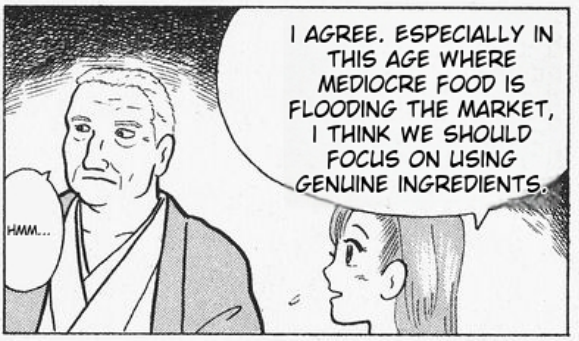

I'M REALLY LOOKING FORWARD TO IT, I WONDER WHAT KIND OF DISHES WILL BE SERVED...

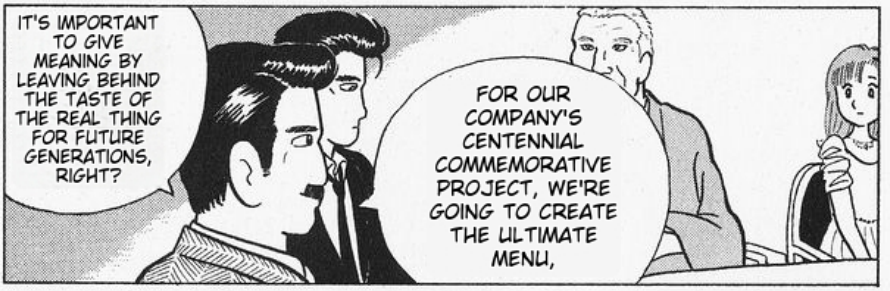

IT SEEMS LIKE YOUR 'ULTIMATE MENU CREATION' PROJECT HASN'T MADE MUCH PROGRESS, HUH?

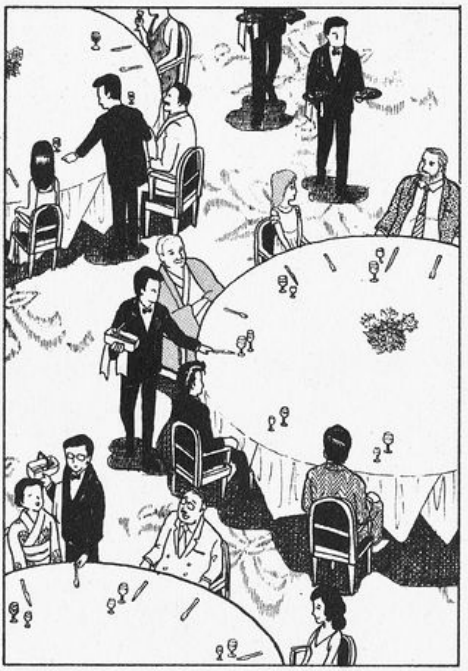
BY THE WAY...

I WANT TO ASSERT THE PRINCIPLE THAT TRUE FLAVOR CAN ONLY BE OBTAINED FROM GENUINE INGREDIENTS.
THE CREATION OF THE 'ULTIMATE MENU' MIGHT TAKE TIME, BUT I WANT TO PRIORITIZE THE SEARCH FOR AUTHENTIC INGREDIENTS.

ONCE THE REAL THING IS LOST, IT NEVER COMES BACK, YOU KNOW...


HMM...
I AGREE. ESPECIALLY IN THIS AGE WHERE MEDIOCRE FOOD IS FLOODING THE MARKET, I THINK WE SHOULD FOCUS ON USING GENUINE INGREDIENTS.

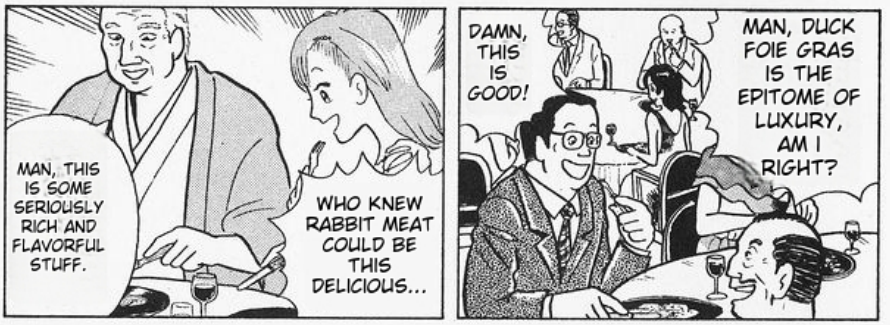

IT'S IMPORTANT TO GIVE MEANING BY LEAVING BEHIND THE TASTE OF THE REAL THING FOR FUTURE GENERATIONS, RIGHT?
FOR OUR COMPANY'S CENTENNIAL COMMEMORATIVE PROJECT, WE'RE GOING TO CREATE THE ULTIMATE MENU,

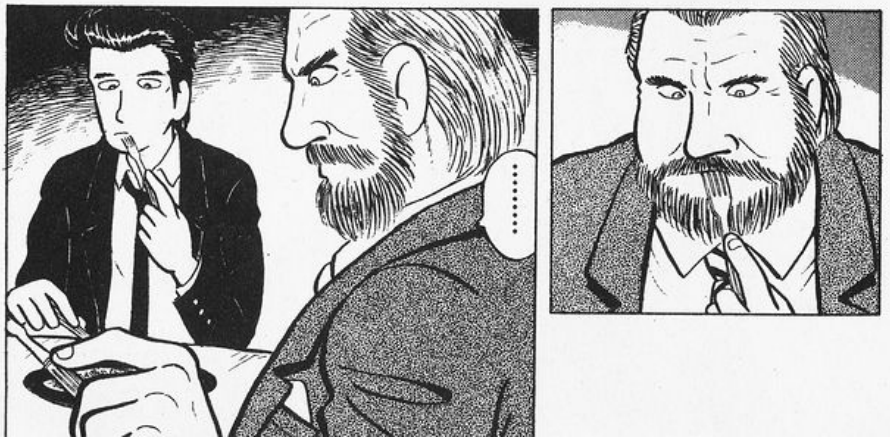


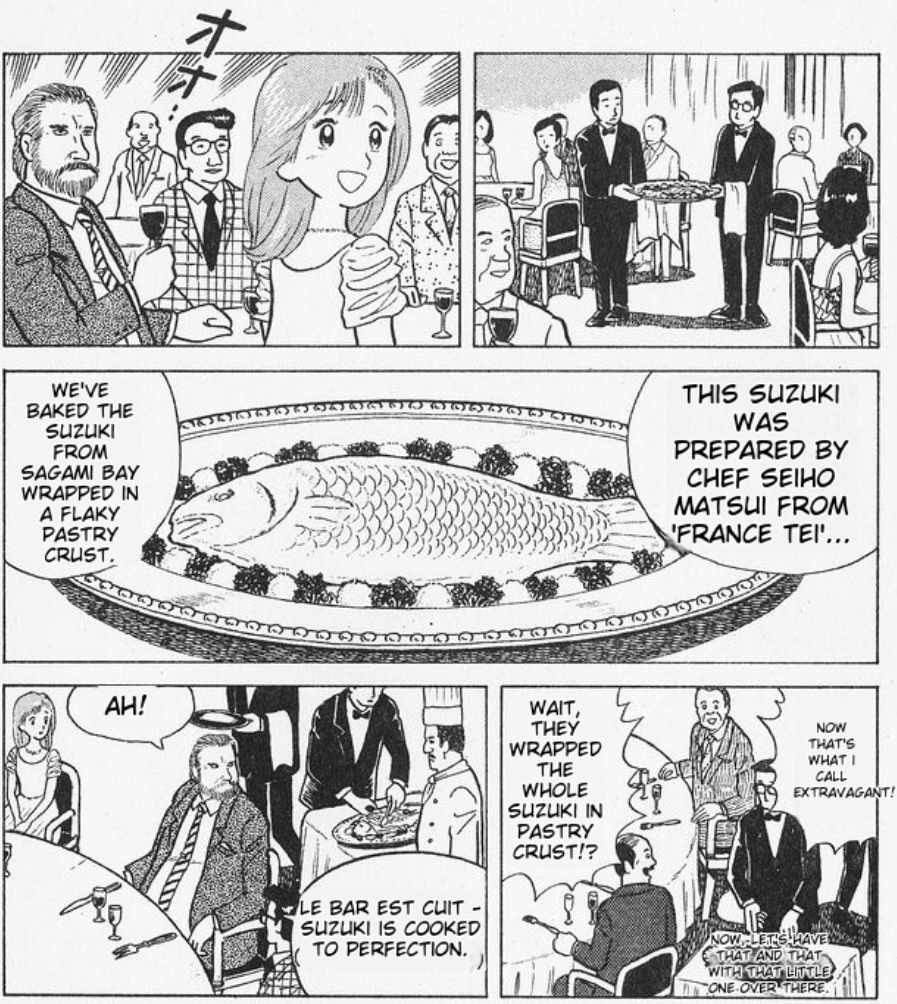
VERY WELL, EVEN IF IT TAKES TIME, PURSUE THE REAL THING.
YEAH, TOTALLY.

AND TO TOP IT OFF, WE'VE SPRINKLED SOME TRUFFLE ON IT...
THIS SALAD IS MADE WITH LANGOUSTINES, FLOWN ALL THE WAY FROM FRANCE. TALK ABOUT FANCY!
FIRST UP, WE HAVE THE SALAD PREPARED BY THE RENOWNED CHEF KEISUKE MACHIMOTO FROM THE RESTAURANT 'CHE DEMON'!
IT'S A SALAD, MONSIEUR. HE IS STATING THE NAME OF THE CHEF AND RESTAURANT.
IT'S SO BEAUTIFUL, ALMOST TOO PRETTY TO EAT!
HMM! (OH, REALLY!)
WELL, THEY'RE CRAYFISH...
LET ME TELL YOU ABOUT THESE LITTLE FELLAS, WE'VE GOT AMERICAN CRAYFISH HERE IN JAPAN, NOT TO BE CONFUSED WITH THE LANGOUSTINES, MIND YOU.
WHAT EXACTLY ARE LANGOUSTINES?
HMM.
THIS IS QUITE SOMETHING, I MUST SAY.
MMM, DELICIOUS! THEY TASTE JUST LIKE SHRIMP, DON'T THEY?

TALK ABOUT A FEAST FOR THE TASTE BUDS!



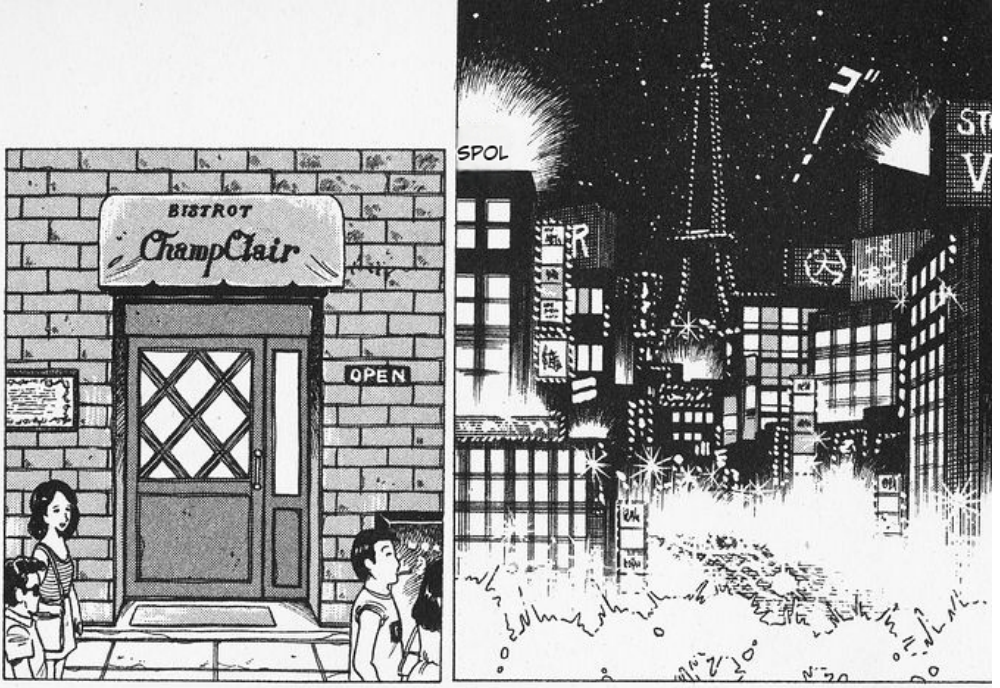




オオ!
WE'VE BAKED THE SUZUKI FROM SAGAMI BAY WRAPPED IN A FLAKY PASTRY CRUST.
THIS SUZUKI WAS PREPARED BY CHEF SEIHO MATSUI FROM 'FRANCE TEI'...
AH!
LE BAR EST CUIT - SUZUKI IS COOKED TO PERFECTION.
WAIT, THEY WRAPPED THE WHOLE SUZUKI IN PASTRY CRUST!?
NOW THAT'S WHAT I CALL EXTRAVAGANT!
NOW, LET'S HAVE THAT AND THAT WITH THAT LITTLE ONE OVER THERE.
THE CRISPY TEXTURE OF THIS PIE AND THE SWEETNESS OF THE SUZUKI ARE HARMONIZING SO WELL, IT'S ABSOLUTELY DELIGHTFUL!
IT'S DESIGNED TO KEEP THE WONDERFUL AROMA AND FLAVORS OF THE FISH FROM ESCAPING.

TALK ABOUT A FEAST FOR THE TASTE BUDS!

C'EST UNE CUISINE
WHAT DOES IT MEAN TO SAY IT'S DELICIOUS BUT THE WORST DISH!?
WHAT DID YOU SAY!?
...IT'S INCREDIBLY DELICIOUS...BUT THE WORST DISH EVER.
HUH?
JAPANESE CHEFS HAVE IMPROVED AND ARRANGED IT, MAKING IT ABSOLUTELY FLAWLESS IN TASTE...BUT LET'S NOT FORGET, THE ORIGINAL IS THE CREATION OF A FRENCH CHEF.
BEHIND THE DISH I JUST ATE, I COULD SEE THE FIGURE OF A FRENCH CHEF SHINING THROUGH. THE FOUNDATION IS MADE UP OF THINGS I'VE TASTED IN FRANCE.
SO YOU'RE SAYING IT'S JUST A COPY OF THE ORIGINAL...HARSH, MAN.
OBVIOUSLY, THE REAL DEAL IS ALWAYS BETTER THAN A COPY.
COOKING IS ART, YOU KNOW? WHAT WOULD HAPPEN IF PAINTERS OR WRITERS STARTED INCORPORATING OTHER PEOPLE'S WORKS? THEY'D BE LAUGHED OUT OF THE ART WORLD, NOTHING MORE THAN A JOKE.

NOW, I'VE GOT IT RIGHT...
I FINALLY UNDERSTAND THE TRUE EXTENT OF THE JAPANESE PALATE FROM TODAY'S AFFAIR.
JUST BECAUSE YOU LEARNED FROM PICASSO, DOESN'T MEAN YOU CAN PAINT THE SAME MASTERPIECE...
MONSIEUR MOREL IS ABSOLUTELY RIGHT.
YOU?!"
BOSS, PLEASE INVITE MONSIEUR MOREL TO VISIT ME NEXT TIME.
THIS IS TERRIBLE, THE CHEFS ARE PITIFUL!
LET'S PUT THE JAPANESE PALATE ON THE LINE!
I'M CHALLENGING MONSIEUR MOREL'S TASTE BUDS.


BISTROT
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WHAT? I HAVE TO COOK FOR MR. MOREL!?

BUT, BUT I'VE NEVER EVEN STUDIED IN FRANCE, YOU KNOW!
THAT'S ACTUALLY GREAT, BECAUSE IT MEANS WE CAN ESCAPE THE CURSE OF FRANCE, YOU KNOW?

YAMAOKA-SAN STARTED COMING TO THE RESTAURANT REGULARLY, AND HE EVEN BROUGHT THIS KIND OF OPPORTUNITY BECAUSE HE BELIEVES IN YOUR SKILLS!
WHAT ARE YOU EVEN SAYING, SEKIGAMI-CHAN...
BUT, I DON'T THINK I CAN...
THANK YOU... BUT...
THIS IS A CHANCE FOR YOU, TOO!
I-I'LL DO IT! I'LL GIVE IT MY ALL!
THAT'S WHAT I'M TALKING ABOUT, BABY! THAT'S WHAT MAKES A REAL MAN!!
HEY, YOU! STOP WHINING AND GET A MOVE ON!!
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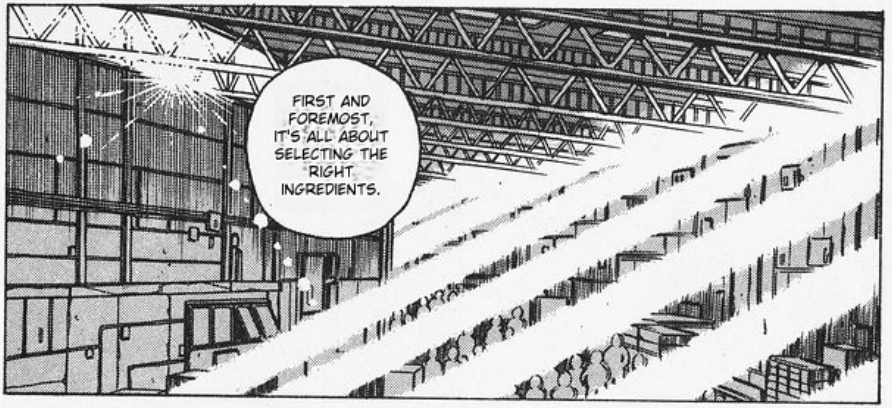
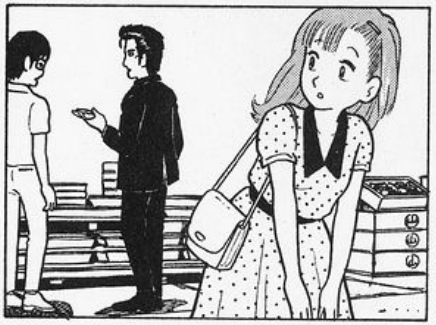
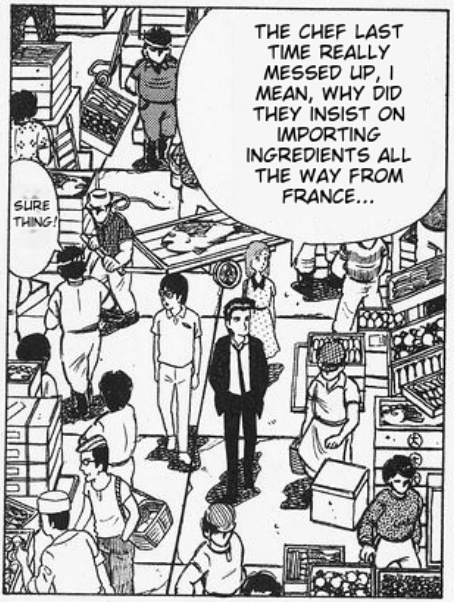
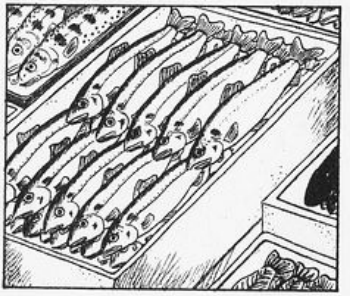
DON'T GO ALL GIRLY ON ME NOW, COME ON, MAN UP!!
WHAT AN AMAZING WOMAN... IT'S LIKE HORSE SASHIMI, MORE THAN FRENCH CUISINE.....


FIRST AND FOREMOST, IT'S ALL ABOUT SELECTING THE RIGHT INGREDIENTS.

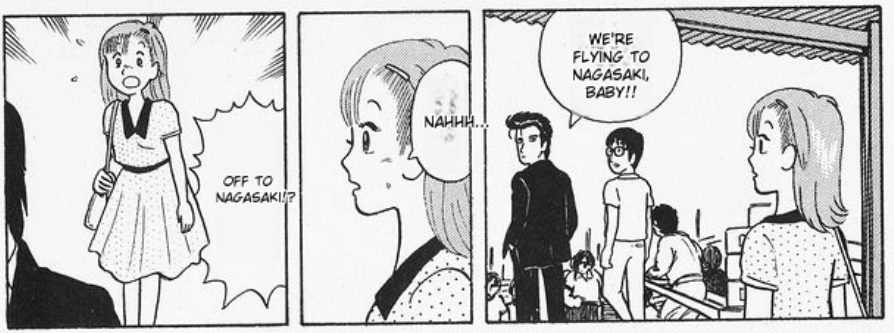


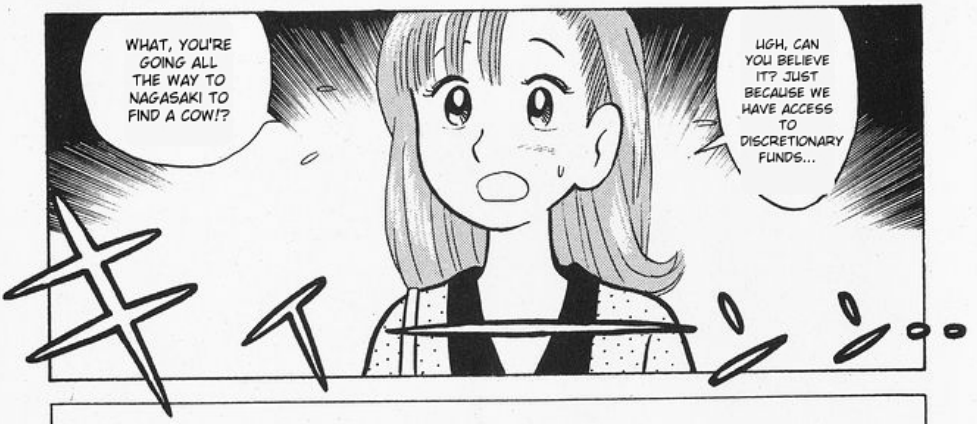

THE CHEF LAST TIME REALLY MESSED UP, I MEAN, WHY DID THEY INSIST ON IMPORTING INGREDIENTS ALL THE WAY FROM FRANCE...
SURE THING!

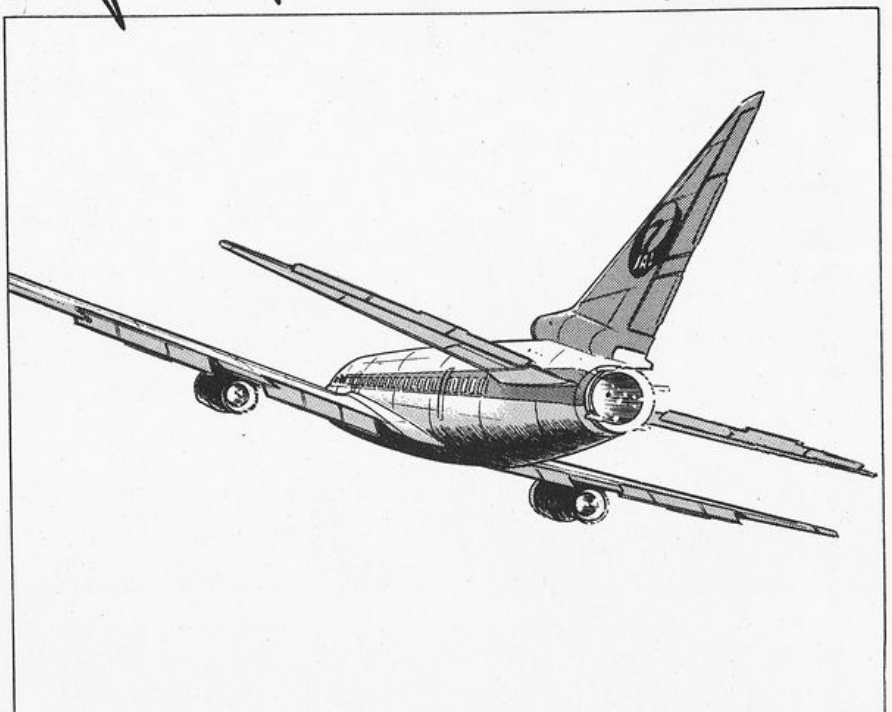
THAT'S WHERE THE PROBLEM LIES...
WE'VE NAILED DOWN THE FISH AND SHELLFISH, NOW WE JUST NEED TO FIGURE OUT THE BEEF...

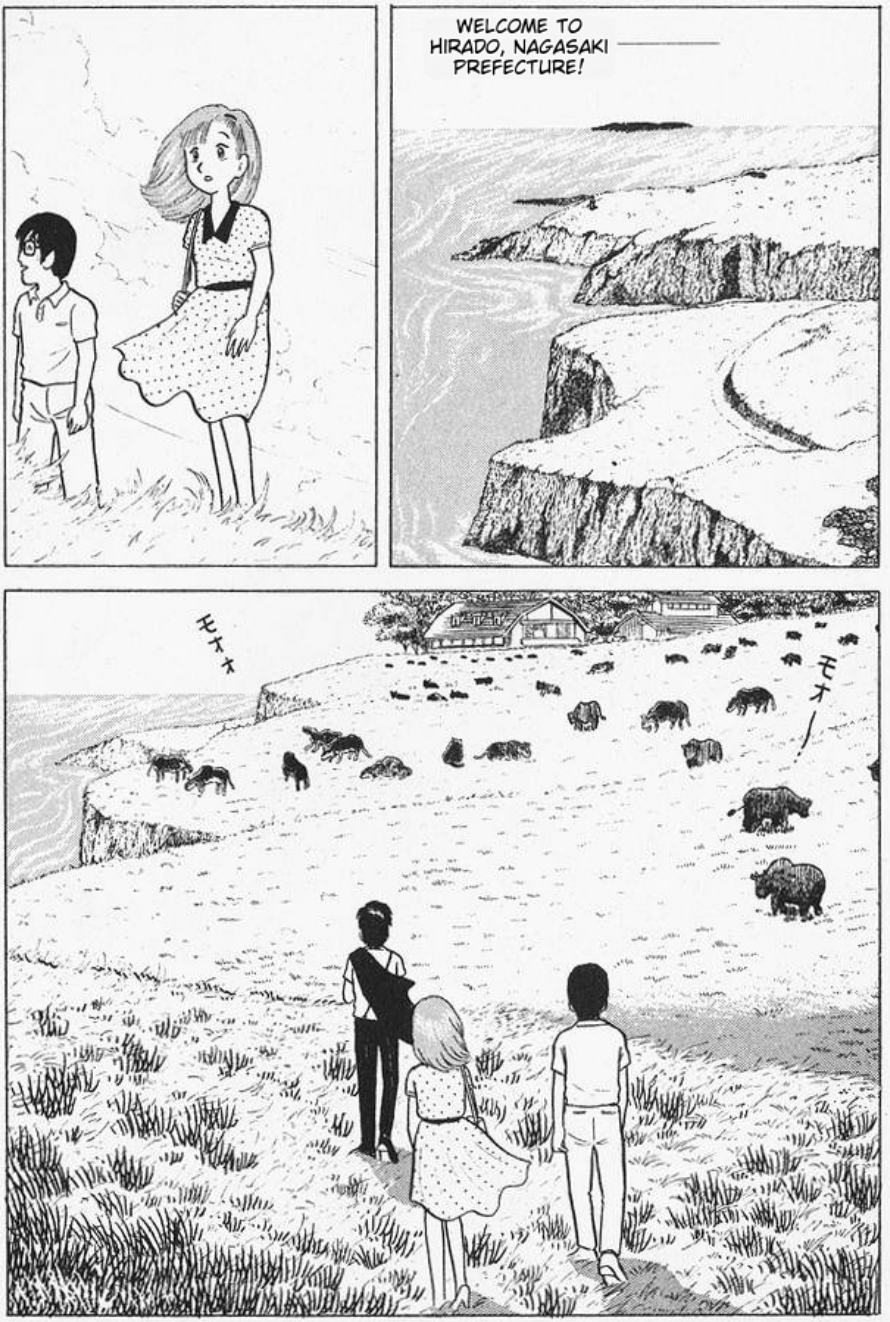


OH, OISHINBO 2! THAT'S THE ULTIMATE FEAST FOR MY TASTE BUDS!




WELCOME TO HIRADO, NAGASAKI PREFECTURE!
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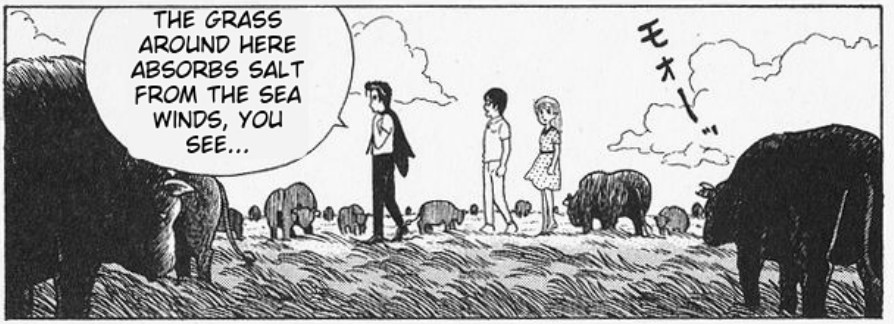
# OISHINBO 2


THE GRASS AROUND HERE ABSORBS SALT FROM THE SEA WINDS, YOU SEE...
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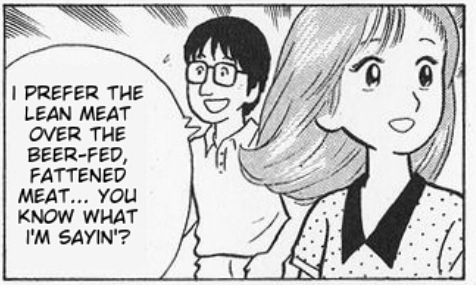
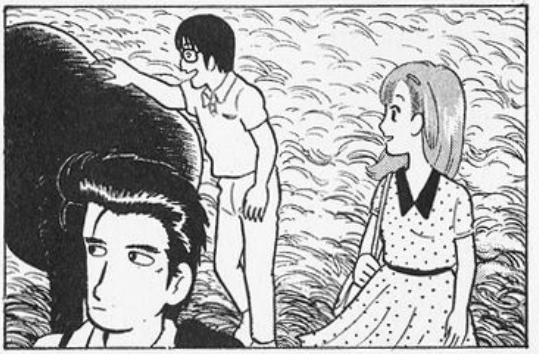
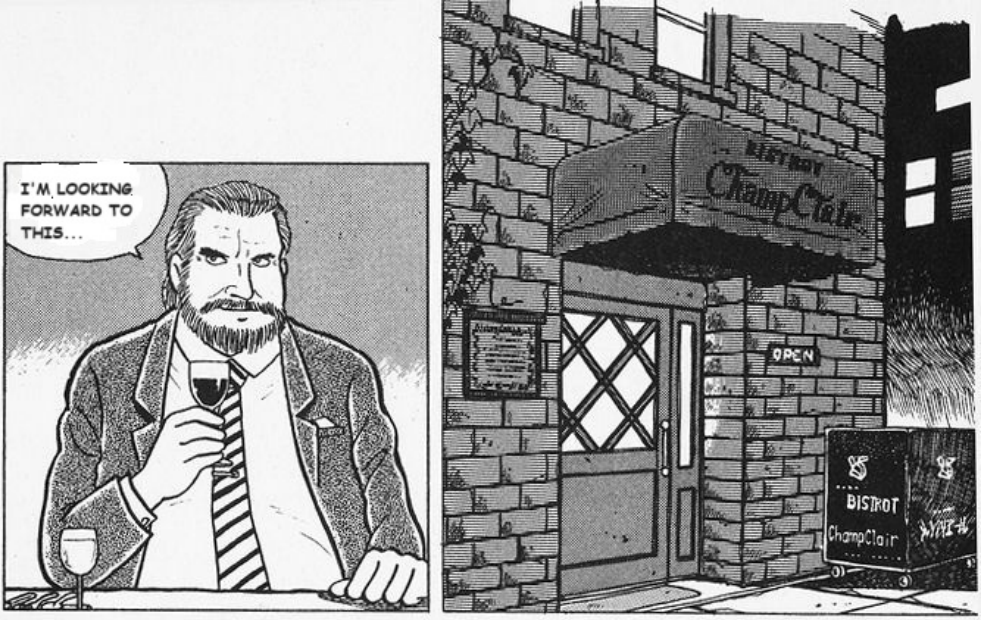
IF COWS ARE RAISED IN A PLACE LIKE THIS, YOU BET THEY'RE GONNA BE DELICIOUS!

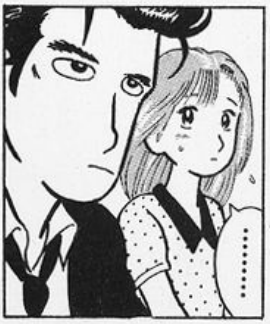
THAT'S WHY, EVEN WITH THE SAME BEEF, THE TASTE OF THIS MEAT SHOULD BE WAY BETTER THAN THAT FANCY KOBE OR MATSUSAKA MEAT.
THOSE FRENCH FOLKS REALLY TREASURE THE MEAT OF SHEEP RAISED ON COASTAL GRASS, INFUSED WITH THE SALTY BREEZE.


I PREFER THE LEAN MEAT OVER THE BEER-FED, FATTENED MEAT... YOU KNOW WHAT I'M SAYIN'?




I'M LOOKING FORWARD TO THIS...
BISTROT
ChampClair
OPEN
BISTROT
ChampClair

TONIGHT'S DINNER.
I CAN'T WAIT TO SEE WHAT KIND OF CULINARY DELIGHT AWAITS US TONIGHT. I MUST ADMIT, I'M A BIT TIRED OF THE FANCY FRENCH CUISINE IN JAPAN, SO I'M READY FOR SOMETHING DIFFERENT...


.....

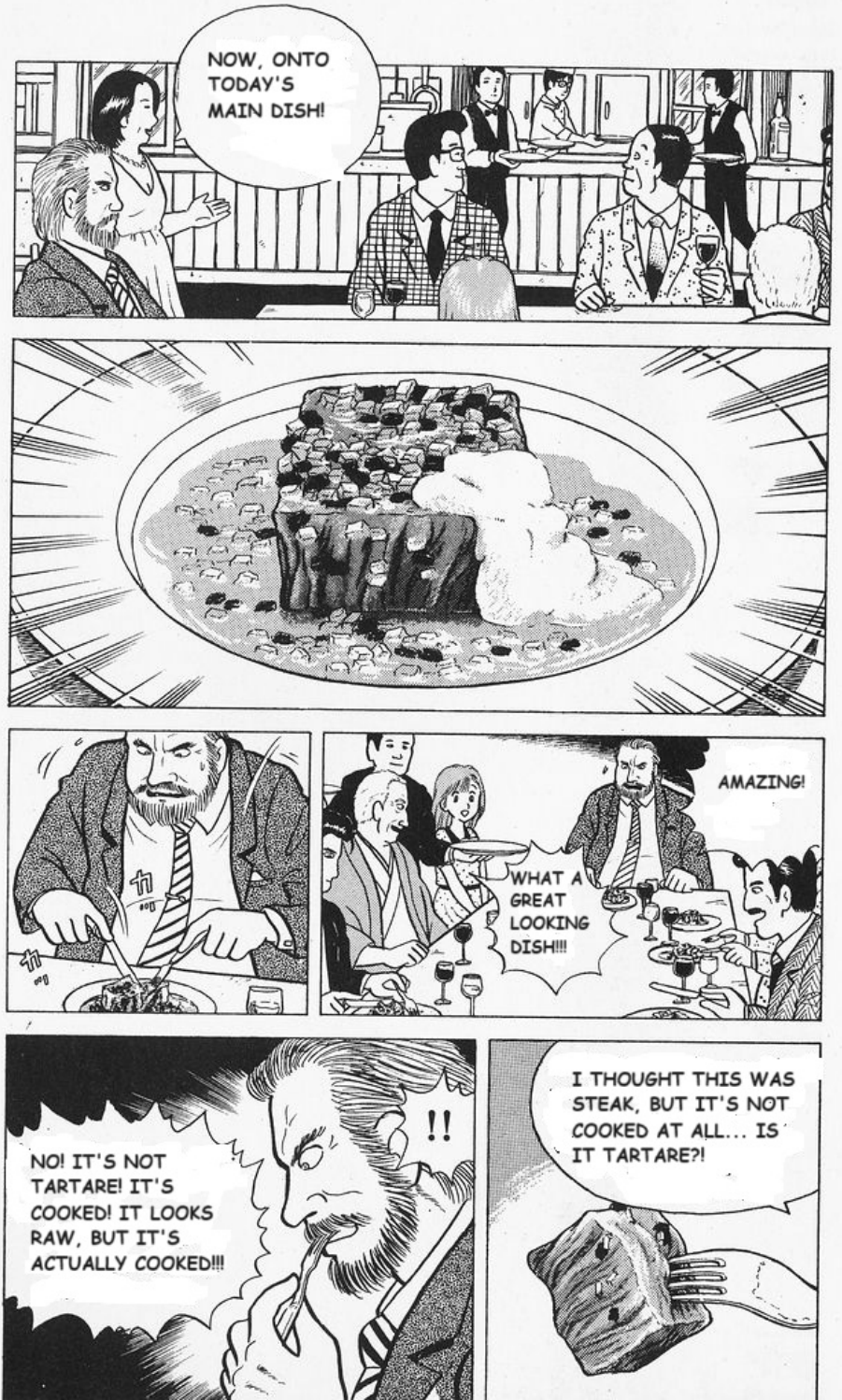
HEY, YAMAOKA! YOU HANGING IN THERE, BUDDY?

OH MY, QUITE THE FEISTY ONE, AREN'T YOU?

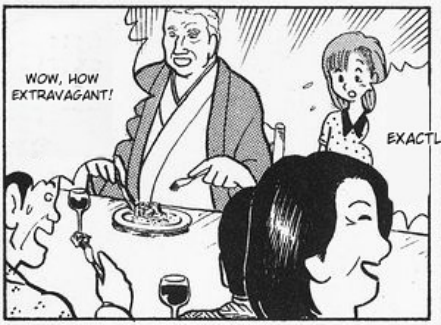
## OH, DELICIOUSNESS EXPERT 2!

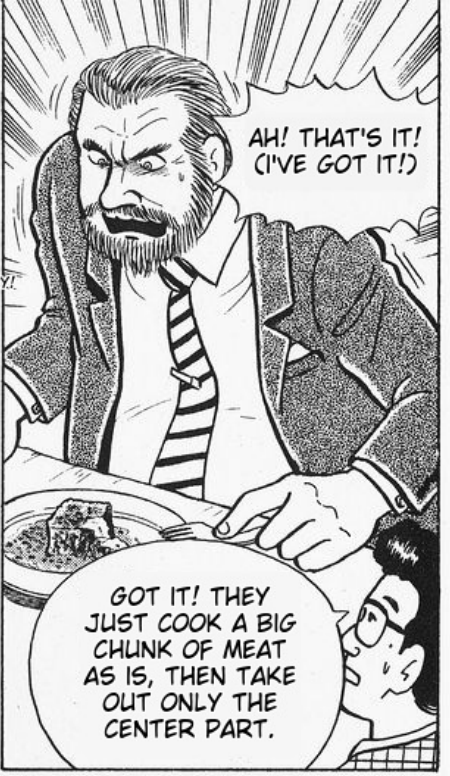
HMM, THEY'RE NOT REVEALING THE INGREDIENTS, IT'S LIKE THEY WANT US TO GUESS, RIGHT?
I'VE GOT IT!
I GOT THIS IN A JIFFY, IT'S SEA TURTLE SOUP...
NEXT UP IS CONSOMMÉ SOUP.
THE CORRECT ANSWER IS THIS, IT'S SNAPPING TURTLE.
NAH, NOT SEA TURTLE, BUT THERE'S NOTHING ELSE THAT CAN DELIVER SUCH A RICH AND ELEGANT FLAVOR...
SNAPPING TURTLE CONSOMMÉ... THIS SHOULD BE DELICIOUS. IT'S ONE OF JAPAN'S FINEST DELICACIES, AFTER ALL.
VOILÀ! AH, I SEE NOW, IT'S SNAPPING TURTLE.
NO, IT'S SNAPPING TURTLE.
SUPON?

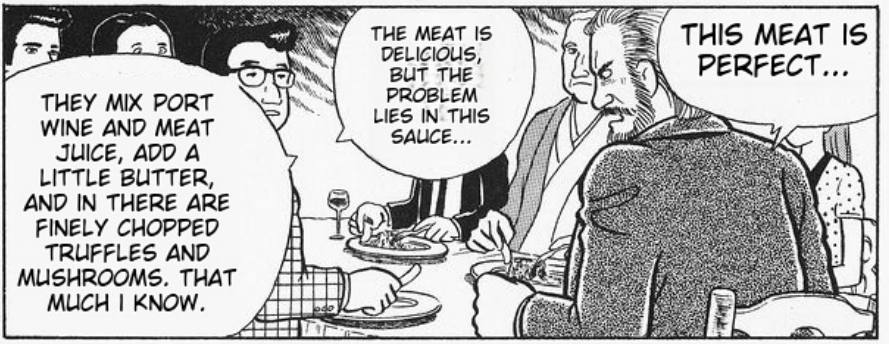
AH, QUE C'EST BON, THIS AROMA OF FISH. IS IT A YOUNG TROUT OR A YOUNG SALMON, PERHAPS?
NOW BE CAREFUL, IT'S HOT, SO DON'T BREAK THE WHEEL...
THIS? IT'S CALLED SUDACHI, YOU KNOW.
STST? (WHAT'S THAT?)
ALRIGHT, SQUEEZE THIS AND POUR IT OVER.
OH NO, IT'S BECAUSE IT EATS THE MOSS GROWING ON RIVERBED STONES. THAT'S WHY IT HAS SUCH A UNIQUE FRAGRANCE, YOU KNOW.
THE IMPORTANT THING IS NOT THE INGREDIENTS OF FRENCH CUISINE, BUT ITS SPIRIT.
MAXIMAN, THE YOUNG GENIUS CHEF FROM FRANCE, APPARENTLY CREATED A DELICIOUS DISH USING OSTRICH AS THE MAIN INGREDIENT WHEN HE WENT TO AFRICA.
EXCELLENT. THIS IS MARVELOUS.
OH, THIS IS MARVELOUS... THE SCENT OF FISH INTERTWINES WITH THE VIBRANT AND REFRESHING FRAGRANCE OF SUDACHI, TICKLING MY NOSE WITH A DELIGHTFUL MIX...
THOSE CHEFS THE OTHER DAY, THEY HAD THIS FIXED PERCEPTION OF INGREDIENTS IN FRENCH CUISINE AND COULDN'T THINK FREELY, YOU KNOW...


NOW, ONTO TODAY'S MAIN DISH!
AMAZING!
WHAT A GREAT LOOKING DISH!!!
!!
NO! IT'S NOT TARTARE! IT'S COOKED! IT LOOKS RAW, BUT IT'S ACTUALLY COOKED!!!
I THOUGHT THIS WAS STEAK, BUT IT'S NOT COOKED AT ALL... IS IT TARTARE?!

# HEY, DELICIOUS DETECTIVE 2





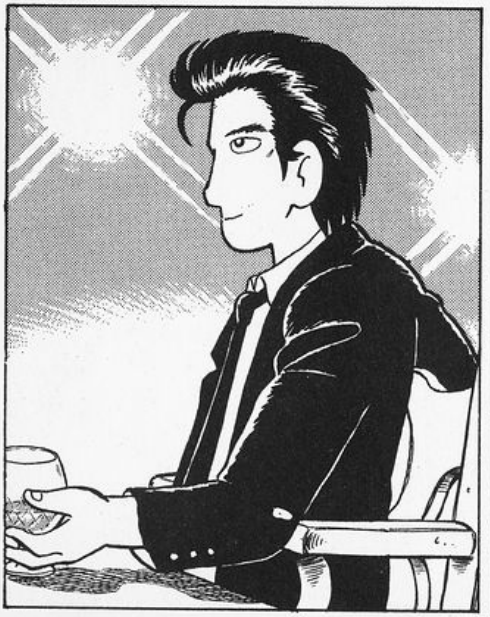



WHEN I RETURN TO MY COUNTRY, I AM TASKED WITH WRITING ABOUT THE RESTAURANTS IN JAPAN FOR THE RESTAURANT GUIDE.
I WILL GIVE YOU A GRAND SPOTLIGHT, MY FRIEND. I SHALL BESTOW UPON YOU NOT JUST ONE STAR... BUT TWO!
W-WHAT'S HAPPENING, MONSIEUR MOREL?
ME, UPON RETURNING TO MY COUNTRY,
BUT, IF YOU REVEAL THIS SECRET INGREDIENT TO ME, IT WILL BE THREE STARS! I WILL GIVE YOU A STAR!
A THREE-STAR?!
IN FRANCE, THEY SAY THAT EVEN IF MONSIEUR MOREL RECEIVES JUST ONE STAR, THE RESTAURANT WILL FLOURISH AND THE CHEF WILL DINE LIKE A KING FOR LIFE!
PLEASE, CONAÎTRE, LA RECETE. (COME NOW, TELL ME THE RECIPE.)
WELL, WELL, WELL! LOOKS LIKE SOMETHING BIG IS ABOUT TO HAPPEN! THE BIRTH OF JAPAN'S FIRST-EVER THREE-STAR CHEF!
OH MY, THIS IS THE GREATEST HONOR!

I WON'T BE ABLE TO TEACH YOU THE SECRET OF THE SAUCE, THOUGH.
EST L'ÂME D'UN CUISINIER. IT'S THE ESSENCE OF A CHEF'S EXISTENCE, YOU KNOW.
I UNDERSTAND.
I HAD THE PLEASURE OF MEETING AN AMAZING CHEF AND TASTING THEIR INCREDIBLE DISHES, ALL THANKS TO YOU.
THANK YOU, MONSIEUR YAMAOKA.
I'M SO RELIEVED TO HEAR YOU SAY THAT...

HEY, SEKIJOU-SAN, WHAT'S THE DEAL WITH THAT SECRET INGREDIENT? IS IT SOME KIND OF MIND-BLOWING CULINARY MYSTERY?

HUH... UM... THIS MIGHT BE BREAKING THE RULES OF FRENCH CUISINE, BUT...
HEY, SPILL THE TEA ALREADY! WHAT'S THE SCOOP?



IT'S SOY SAUCE, BABY! I JUST ADDED A TINY DROP OF SOY SAUCE.
ALRIGHTY THEN...

THERE'S THIS PERSON WHO KINDLY ADVISES THAT SOY SAUCE IS THE ULTIMATE SAUCE THAT PERFECTLY COMPLEMENTS BEEF. CAN YOU BELIEVE IT?

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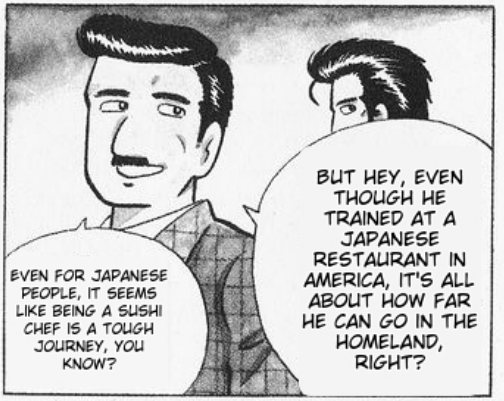
JEFF LARSON, ASPIRING CHEF (26 YEARS OLD)
有次
JUST ONE FLASHY KNIFE TRICK, COME ON!
NO, NO, JEFF! YOU CAN'T GO SWINGING A KNIFE AROUND IN A PLACE LIKE THIS!

Qsma
I CAN TOTALLY UNDERSTAND BEING CAPTIVATED BY JAPANESE CUISINE.
OH... OH... I'M SORRY, I JUST WANTED TO EXPRESS MY FEELINGS TO EVERYONE NOW.

I'LL DO MY BEST! I WON'T GO BACK TO MY COUNTRY UNTIL I BECOME A PRO!


EVEN FOR JAPANESE PEOPLE, IT SEEMS LIKE BEING A SUSHI CHEF IS A TOUGH JOURNEY, YOU KNOW?
BUT HEY, EVEN THOUGH HE TRAINED AT A JAPANESE RESTAURANT IN AMERICA, IT'S ALL ABOUT HOW FAR HE CAN GO IN THE HOMELAND, RIGHT?

THIS IS THE PLACE, JEFF.
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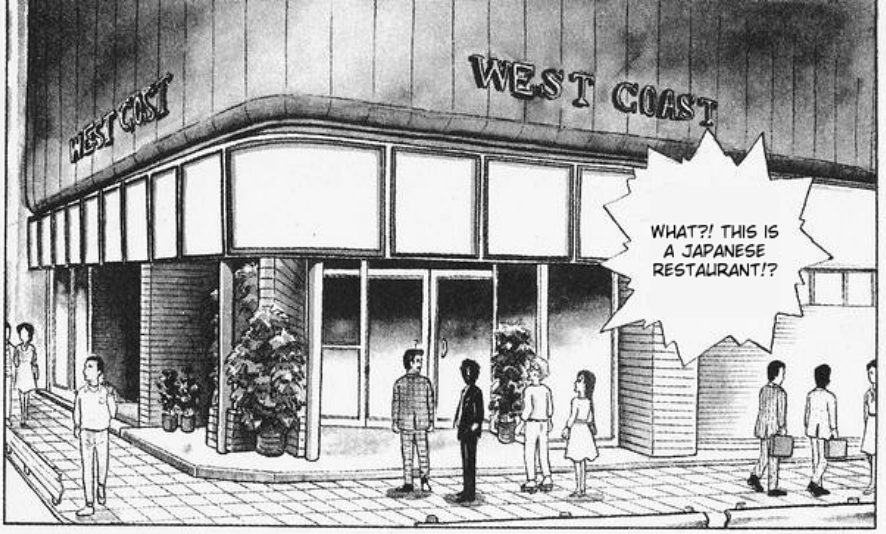
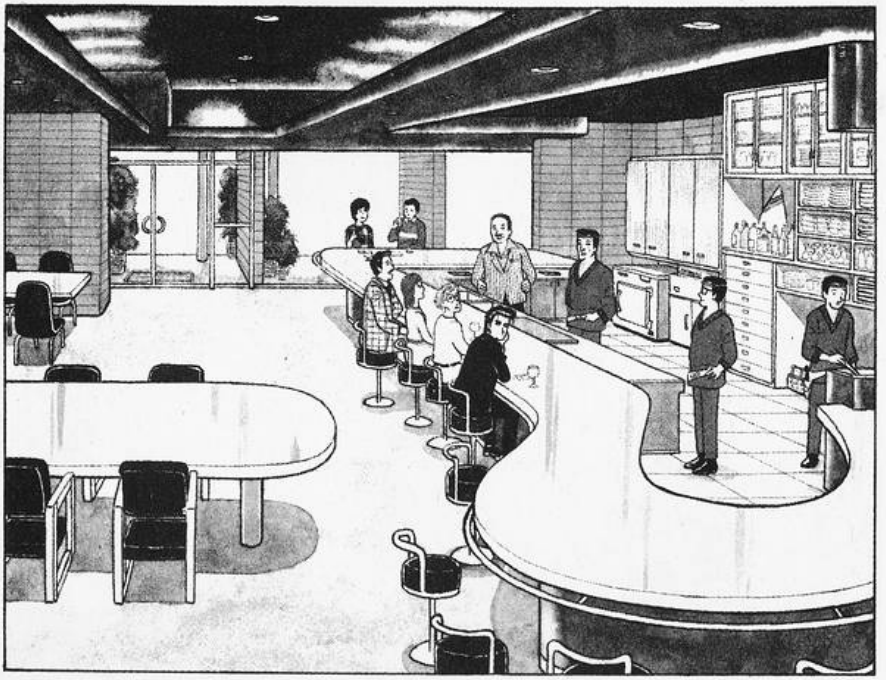
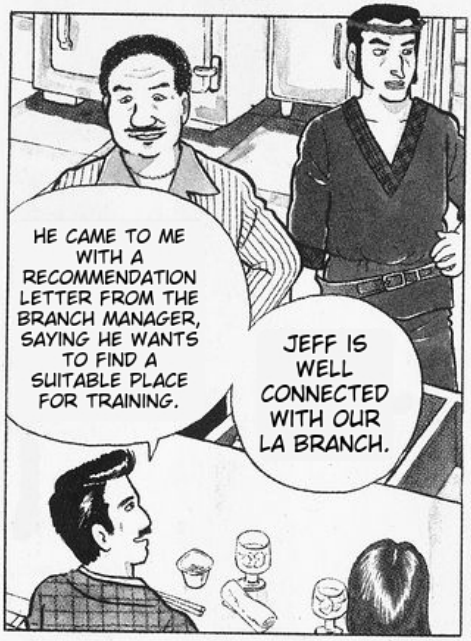

WEST COAST
WEST COAST
WHAT?! THIS IS A JAPANESE RESTAURANT!?

WEST COAST




HE CAME TO ME WITH A RECOMMENDATION LETTER FROM THE BRANCH MANAGER, SAYING HE WANTS TO FIND A SUITABLE PLACE FOR TRAINING.
JEFF IS WELL CONNECTED WITH OUR LA BRANCH.

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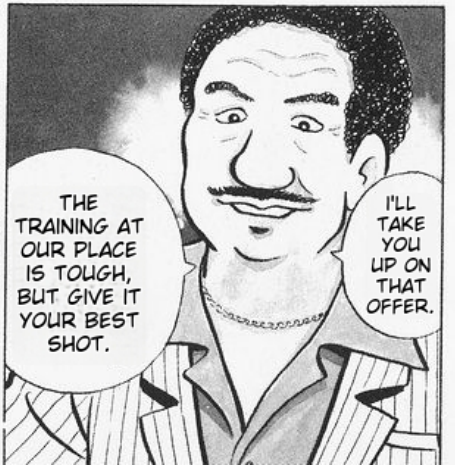
IT'S LIKE A BOUTIQUE ON RODEO DRIVE IN LA...
I'VE NEVER SEEN A JAPANESE RESTAURANT WITH SUCH AN INTERIOR DESIGN.

AH... AHH...

I THOUGHT THAT IF JEFF STARTS HIS TRAINING HERE, HE'LL BE ABLE TO SMOOTHLY ENTER THE WORLD OF JAPANESE CUISINE.
THIS RESTAURANT HAS OPENED FIVE BRANCHES IN AMERICA, MAINLY ON THE WEST COAST...

Y-YES...


THE TRAINING AT OUR PLACE IS TOUGH, BUT GIVE IT YOUR BEST SHOT.
I'LL TAKE YOU UP ON THAT OFFER.

IT'S A CALIFORNIA-STYLE NORI ROLL.
IT'S A CALIFORNIA ROLL ASSORTMENT.
WHAT ABOUT THAT ONE?
NO, THANK YOU.
IT TASTES LIKE THE FATTY PART OF TUNA, WANT TO TRY MAKING ONE?
DID YOU SAY AVOCADO?
WE'VE GOT ROLLS WITH CRAB, CUCUMBER, AND AVOCADO, AS WELL AS LETTUCE AND AVOCADO MAYO ROLLS. SO MANY OPTIONS TO CHOOSE FROM!
SURE THING!
OH, PLEASE MAKE IT FOR ME!
WE HAVE SOME GREAT YELLOWTAIL, WOULD YOU LIKE IT AS SASHIMI?

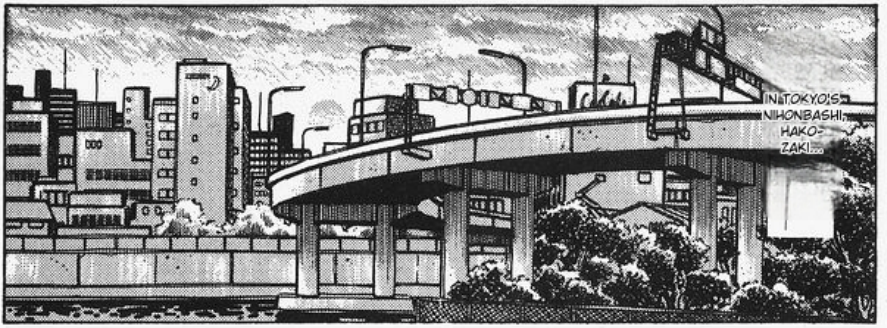
OH, DELICIOUSNESS EXPERT 2!

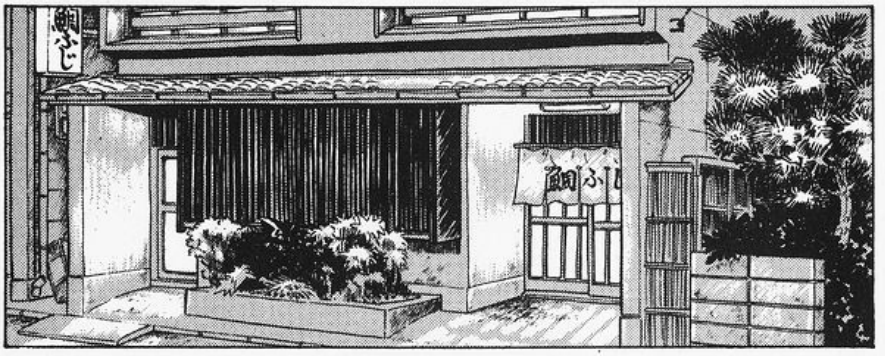
WOW, THE SASHIMI IS LINED UP SO BEAUTIFULLY!
OH WOW, IT LOOKS JUST LIKE IT DID WHEN IT WAS CAUGHT BY IKE!

IN AMERICA, THIS KIND OF SHOWMANSHIP IS A BIG HIT, YOU KNOW? IT'S ALL ABOUT THE PRESENTATION, AFTER ALL.
WOW, LET'S DIG IN!
ONCE YOU BECOME A SKILLED CHEF, I'LL HAVE YOU WORK AT OUR AMERICAN BRANCH TOO.
I HAVE A PLAN TO OPEN AN AMERICAN-STYLE SUSHI SCHOOL IN LA, AND YOU COULD BE THE INAUGURAL STUDENT, SO TO SPEAK.
WHAT DID YOU SAY!?
THIS PLACE IS ALL ABOUT APPEARANCES... THE SASHIMI ISN'T TASTY AT ALL...
I REALLY DON'T WANT TO WORK AT THIS PLACE...

.....
DAMN IT, THIS IS WHY I CAN'T STAND FOREIGNERS! LIKE THEY'D UNDERSTAND THE TASTE OF SASHIMI!
I GET IT, I'M A STRUGGLING ITAMAE MYSELF!
JEFF!
YOU'RE SAYING THIS SASHIMI ISN'T GOOD?!
SORRY... BUT IT'S JUST NOT DELICIOUS.
ALRIGHT, FINE...!
IF YOU CAN MAKE SASHIMI, THEN GO AHEAD AND TRY MAKING IT!!
THIS TOSHIRO GUY!! WHAT CAN HE DO JUST BECAUSE HE TRIED IMITATING AN ITAMAE IN AMERICA OR SOMETHING?!
I WASN'T IMPRESSED WITH THE SASHIMI EITHER, AND IT'S NOT THE FISH'S FAULT EITHER.

OH, DELICIOUSNESS EXPERT 2!
JEFF'S SUSHI PROVES IT, BABY!
IF YOU GIVE IT A GOOD WASH, IT'LL BECOME CRYSTAL CLEAR, YA KNOW?
DON'T MESS WITH ME, THIS IS OUR TURF, MAN!!
W-WHAT?! YOU'RE SAYING MY SKILLS ARE WEAK?!
BUT IT'LL HAVE TO BE A WEEK FROM NOW...
DO YOU REALLY EXPECT JEFF TO HANDLE SOMETHING THAT COMPLICATED...
OH... A WASH?
FINE, I'LL TAKE YOU ON WITH A SUZUKI WASH, NO PROBLEM!
THIS AMERICAN DUDE CLAIMS HE CAN MAKE BETTER SUSHI THAN ME, CAN YOU BELIEVE IT?!
LIKE, SERIOUSLY, WHY BOTHER WITH SOME CRAZY SCHEME NOW?
YOU'RE UP TO SOMETHING, AREN'T YA...


IN TOKYO'S NIHONBASHI HAKO-ZAKI...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SO, DAD, I WANT YOU TO GIVE THIS JEFF SOME SPECIAL TRAINING, YOU KNOW...

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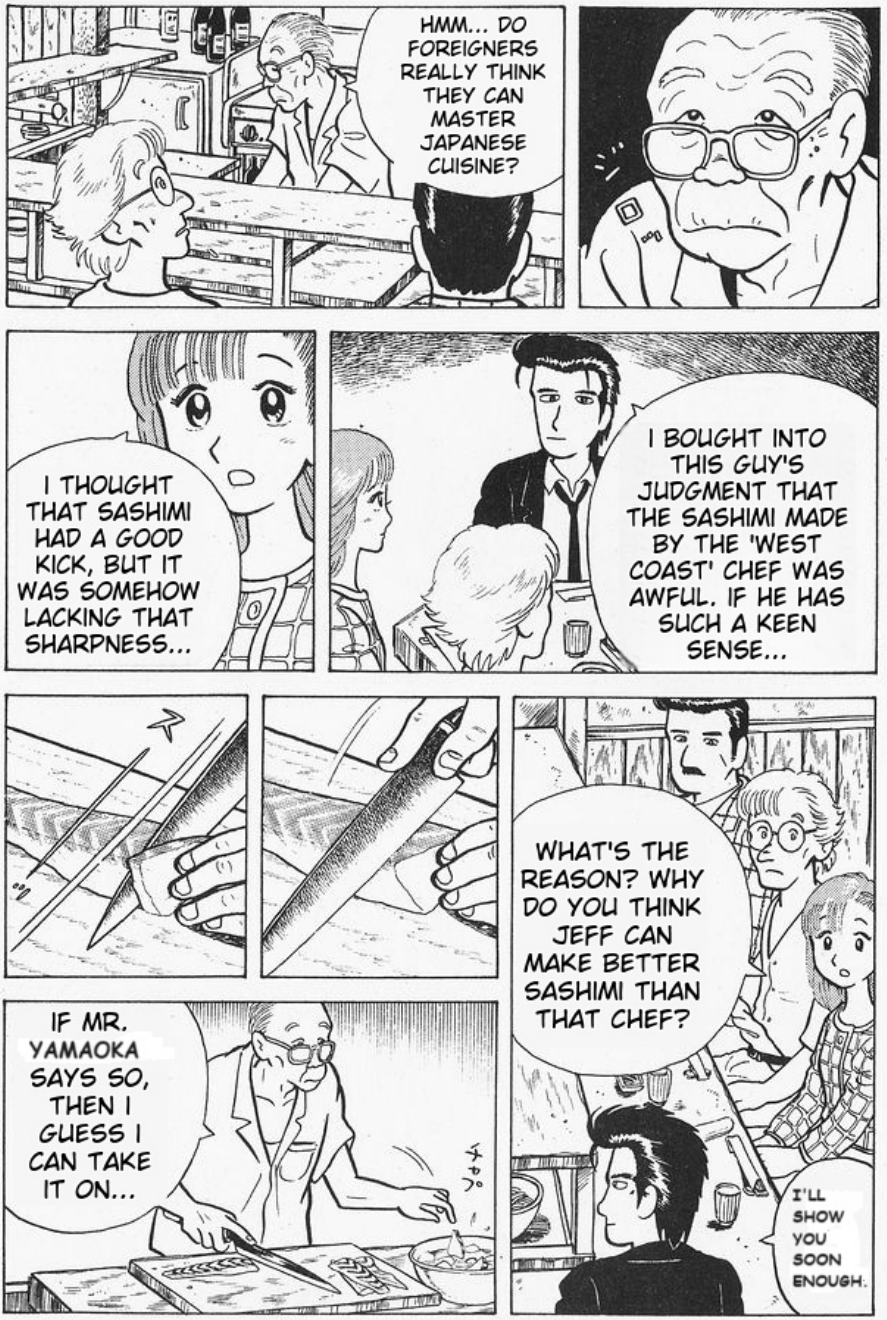
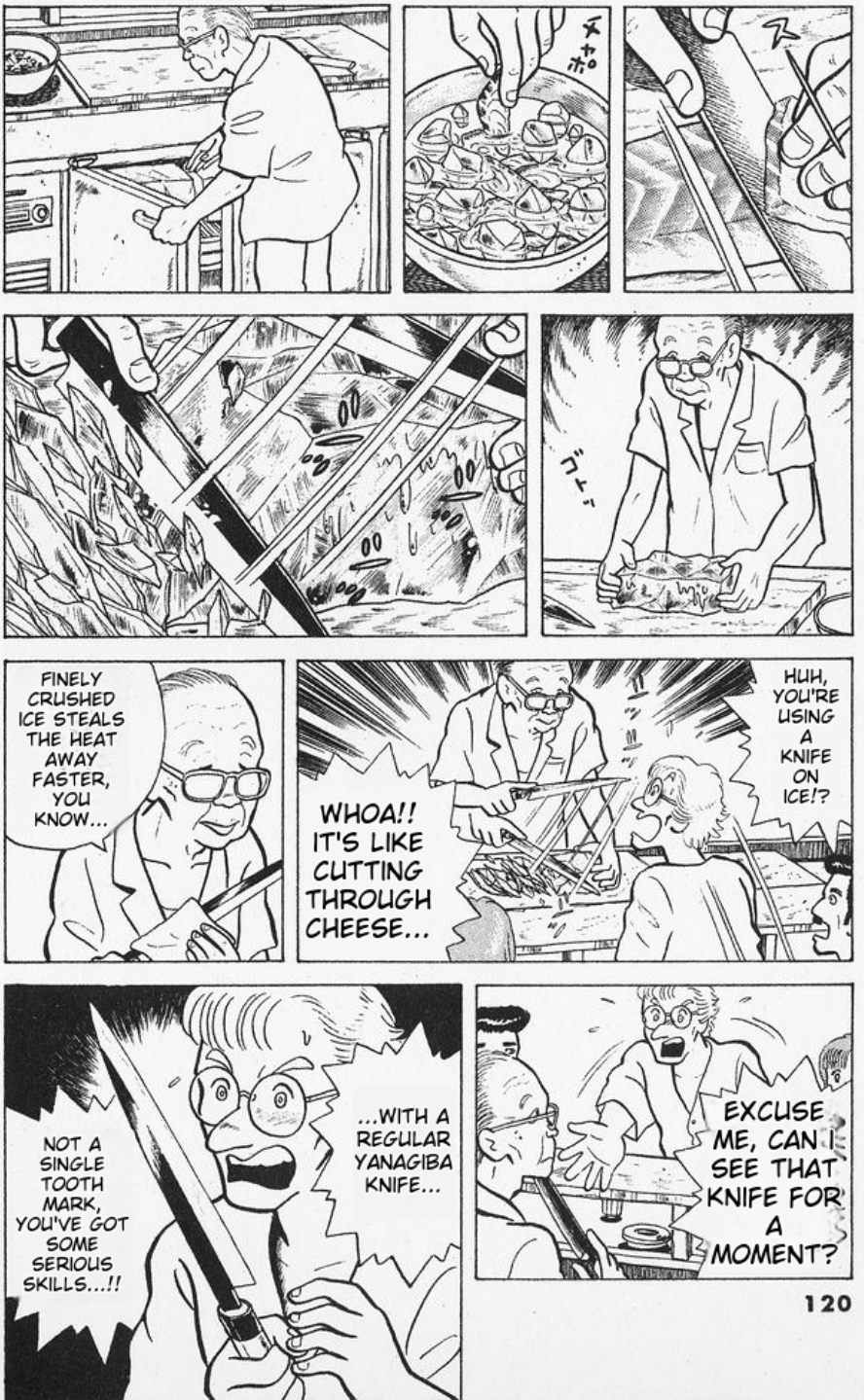
MASTER TAIMUJI, THE MIGHTY WARRIOR DAI FUJI KIYOBEI (75 YEARS OLD)


HMM... DO FOREIGNERS REALLY THINK THEY CAN MASTER JAPANESE CUISINE?
I THOUGHT THAT SASHIMI HAD A GOOD KICK, BUT IT WAS SOMEHOW LACKING THAT SHARPNESS...
I BOUGHT INTO THIS GUY'S JUDGMENT THAT THE SASHIMI MADE BY THE 'WEST COAST' CHEF WAS AWFUL. IF HE HAS SUCH A KEEN SENSE...
WHAT'S THE REASON? WHY DO YOU THINK JEFF CAN MAKE BETTER SASHIMI THAN THAT CHEF?
I'LL SHOW YOU SOON ENOUGH.
IF MR. YAMAOKA SAYS SO, THEN I GUESS I CAN TAKE IT ON...


ゴトッ
FINELY CRUSHED ICE STEALS THE HEAT AWAY FASTER, YOU KNOW...
WHOA!! IT'S LIKE CUTTING THROUGH CHEESE...
HUH, YOU'RE USING A KNIFE ON ICE!?
NOT A SINGLE TOOTH MARK, YOU'VE GOT SOME SERIOUS SKILLS...!!
...WITH A REGULAR YANAGIBA KNIFE...
EXCUSE ME, CAN I SEE THAT KNIFE FOR A MOMENT?

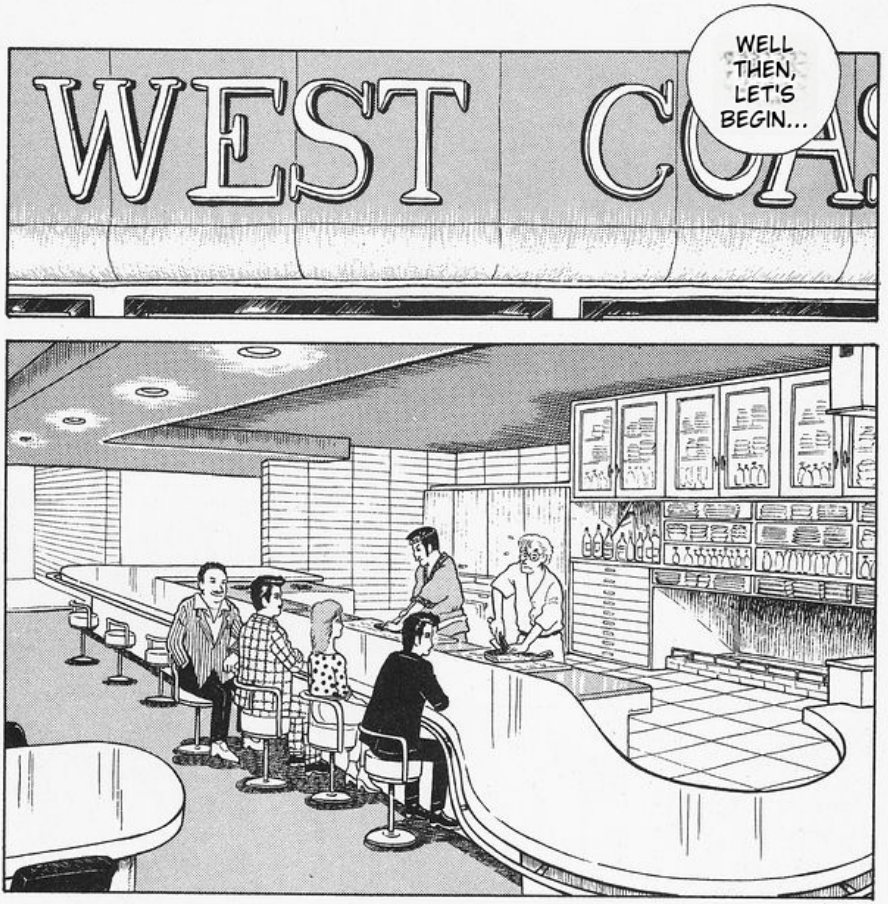
WOW! EYES THAT CAN SLICE THROUGH THINGS...
WOW, THAT'S A BIT OVER THE TOP! YOU'VE GOT EYES THAT CAN EVEN SLICE THROUGH ICE WITH A KNIFE.
EACH PIECE IS AS DELICATE AS A WHITE ROSE PETAL.
WOW, IT'S SO BEAUTIFUL!
It's beautiful!!
OH NO, I COULDN'T POSSIBLY TAKE YOU ON AS MY DISCIPLE.
ガッ
PLEASE, PLEASE TAKE ME AS YOUR DISCIPLE!
IT'S SO DELICIOUS, AND IT'S SO CRISPY!
THE TEXTURE OF THIS IS ABSOLUTELY IRRESISTIBLE! THIS IS A TRUE PLEASURE TO EAT!!!

ANYWAY, GIVE IT A TRY AND PRACTICE FROM NOW ON...
THEY CALL THIS THE ART OF WIG PEELING. MASTERING THE TECHNIQUE OF KNIFE HANDLING IS THE KEY.
IF YOU CAN PEEL A STRIP OF RADISH MORE THAN THREE METERS LONG FROM A SINGLE RADISH, THEN YOU CAN HANDLE ANY KNIFE, NO MATTER WHAT. THIS IS THE ULTIMATE TEST, MY FRIEND.
BUT DON'T LET IT BREAK HALFWAY!!
WOW, IT'S PEELING SO THIN!
WITH THE RIGHT MINDSET, YOU CAN ACCOMPLISH IN ONE WEEK WHAT OTHERS TAKE MONTHS TO ACHIEVE. IT'S ALL ABOUT DEDICATION, MY FRIEND.
DON'T SLEEP A WINK AND GIVE IT YOUR ALL, EVEN RISKING YOUR LIFE. THAT'S THE WAY TO GO.

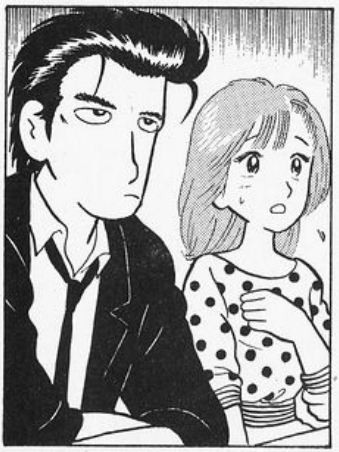
O-OKAY THEN!
東西新聞社
.....
I WONDER IF JEFF IS OKAY...

DAMN IT!!
SERIOUSLY YAMAOKA-SAN, DON'T YOU CARE AT ALL?!
HEY, I WONDER IF ALL THAT TRAINING HAS PAID OFF...

# OISHINBO 2


WEST
WELL THEN, LET'S BEGIN...





IT SEEMS YOU'VE UNDERGONE SOME SPECIAL TRAINING SOMEWHERE, BUT...
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DO YOU REALLY THINK YOU CAN MATCH ME WITH JUST YOUR MEDIOCRE SKILLS FROM A SINGLE NIGHT'S PRACTICE?

OH, OISHINBO 2! THAT'S THE ULTIMATE FEAST FOR MY TASTE BUDS!
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GEEZ! HURRY UP ALREADY, OR THE FISH WILL GO BAD!!
HEY, WAIT UP!!
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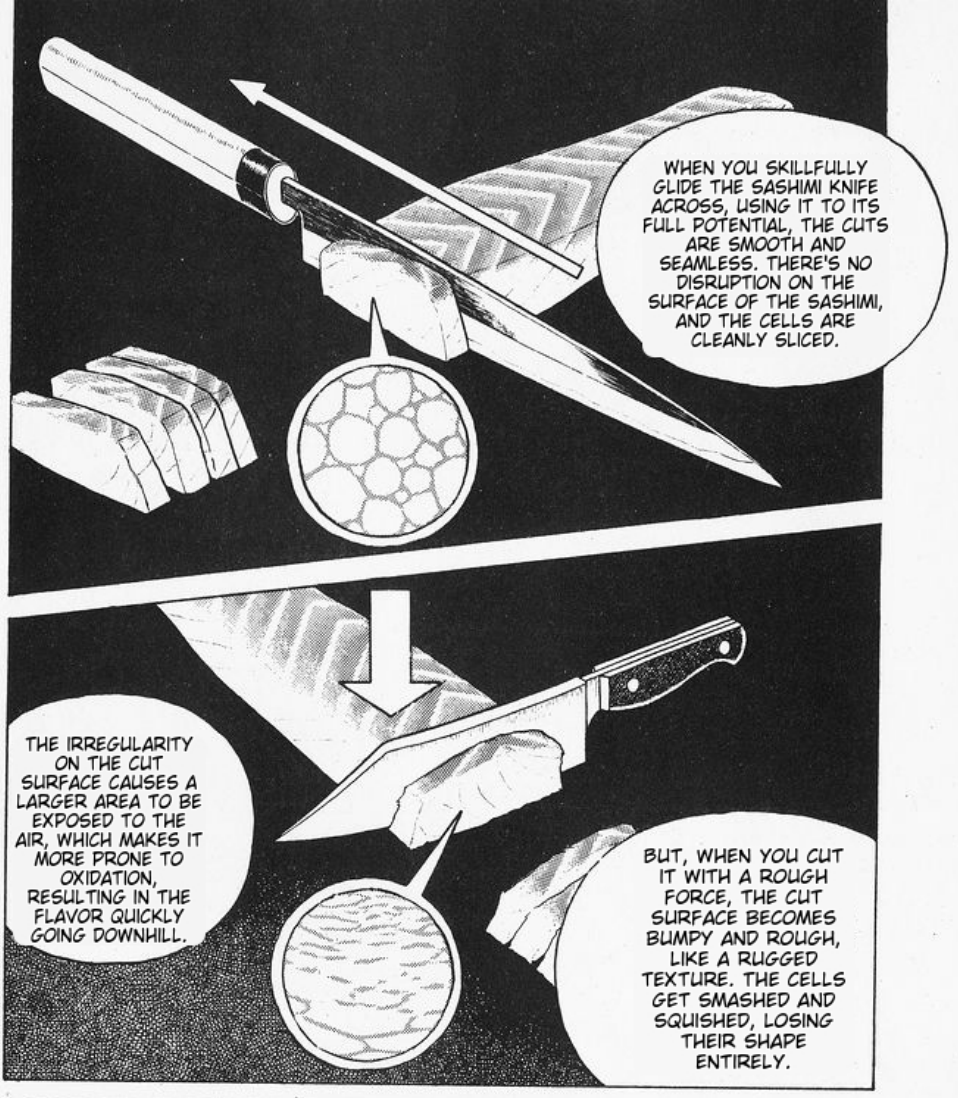
...THIS SOMEHOW TASTES WATERY...
JUST AS I SUSPECTED, OUR CUTTING BOARD IS TOP-NOTCH. EFFICIENCY IS THE KEY TO GREAT TASTE, YOU KNOW.

WATERED DOWN? WHAT ARE YOU TALKING ABOUT? THIS IS WHAT WE CALL REFRESHINGLY WATERY, MY FRIEND!
WHAT?! YOU'RE USING A WILLOW BLADE TO CUT ICE?!
WOW, JEFF, YOU'VE BECOME AS SHARP AS A BLADE, SLICING THROUGH ICE LIKE A PRO!
HERE YOU GO.

# AH, OISHINBO 2.

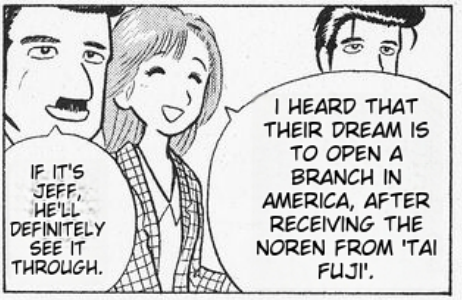

WHEN YOU SKILLFULLY GLIDE THE SASHIMI KNIFE ACROSS, USING IT TO ITS FULL POTENTIAL, THE CUTS ARE SMOOTH AND SEAMLESS. THERE'S NO DISRUPTION ON THE SURFACE OF THE SASHIMI, AND THE CELLS ARE CLEANLY SLICED.
THE IRREGULARITY ON THE CUT SURFACE CAUSES A LARGER AREA TO BE EXPOSED TO THE AIR, WHICH MAKES IT MORE PRONE TO OXIDATION, RESULTING IN THE FLAVOR QUICKLY GOING DOWNHILL.
BUT, WHEN YOU CUT IT WITH A ROUGH FORCE, THE CUT SURFACE BECOMES BUMPY AND ROUGH, LIKE A RUGGED TEXTURE. THE CELLS GET SMASHED AND SQUISHED, LOSING THEIR SHAPE ENTIRELY.

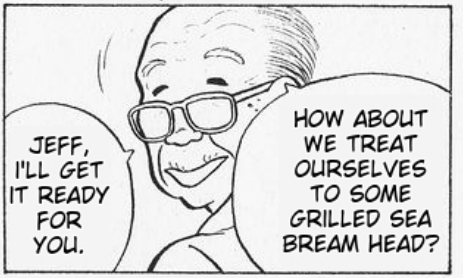
IT'S ALL BECAUSE IT BECOMES WATERY AND LOSES ITS FLAVOR, YOU KNOW.
WHEN YOU WASH IT, THAT'S WHEN IT REALLY STANDS OUT - THE ROUGH CUT SURFACE OOZES WITH THE ESSENCE OF FISH MEAT, WHILE WATER SNEAKS ITS WAY IN AS A REPLACEMENT.

WE HAD FORGOTTEN THE MOST IMPORTANT THING...
IF AN AMERICAN WERE TO SNATCH THE LEADING ROLE FROM HANABAN, IT WOULD BE A DISASTER, YOU KNOW.
THAT'S WHAT WE'LL DO...
POOR HANABAN...!
LET'S START OVER, SHALL WE...
IT WAS MY FAULT FOR PRESSURING HANABAN INTO DOING THOSE STRANGE PERFORMANCES...

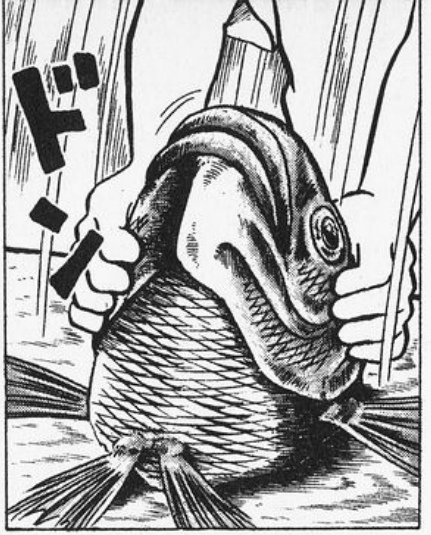
WHAT DO YOU THINK, JEFF?
WELL, YEAH, THE PLAN SOUNDS GOOD, AND HE'S PASSIONATE ABOUT IT TOO.

ALRIGHT!!


I HEARD THAT THEIR DREAM IS TO OPEN A BRANCH IN AMERICA, AFTER RECEIVING THE NOREN FROM 'TAI FUJI'.
IF IT'S JEFF, HE'LL DEFINITELY SEE IT THROUGH.


HOW ABOUT WE TREAT OURSELVES TO SOME GRILLED SEA BREAM HEAD?
JEFF, I'LL GET IT READY FOR YOU.

WOW, IT'S HUGE!
TO HAVE A SHOP WITH SUCH A MAGNIFICENT SEA BREAM ON DISPLAY, IN TOKYO, WHERE THE CITY IS VAST, IT'S NOT SOMETHING YOU SEE EVERY DAY.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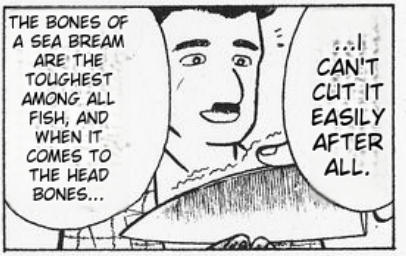
GUGUH, GUGI
HEY HEY, JEFF, IF YOU USE TOO MUCH FORCE LIKE THAT, THE BLADE WILL CHIP!

UGHH!!
HUH!!


THE BONES OF A SEA BREAM ARE THE TOUGHEST AMONG ALL FISH, AND WHEN IT COMES TO THE HEAD BONES...
...I CAN'T CUT IT EASILY AFTER ALL.

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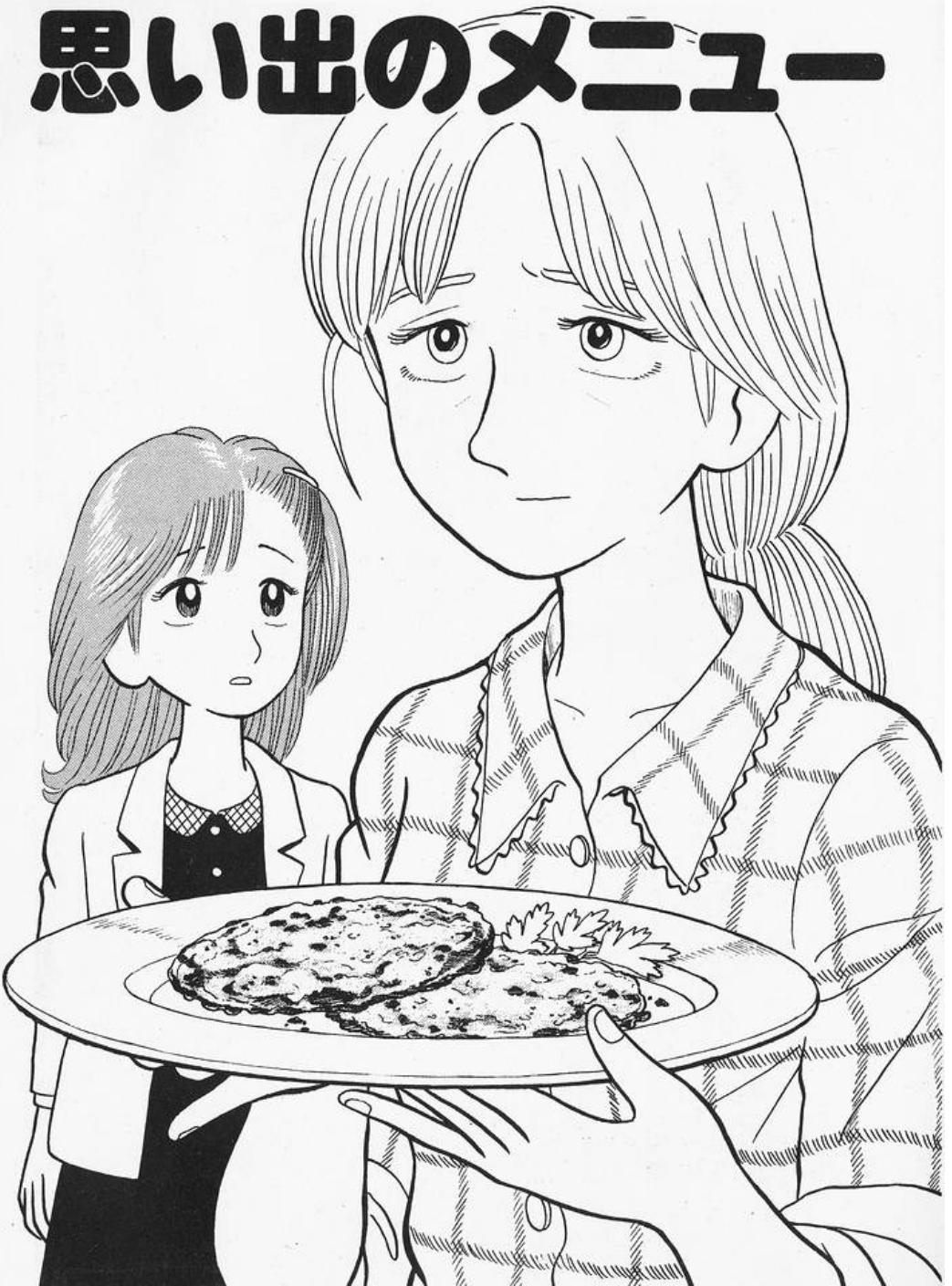
EVEN THE HEAD OF A SEA BREAM, OOFUJI-SAN SAYS YOU CAN EFFORTLESSLY SLICE THROUGH IT WITH A KNIFE, WITHOUT EXERTING MUCH FORCE, BECAUSE IT HAS EYES...

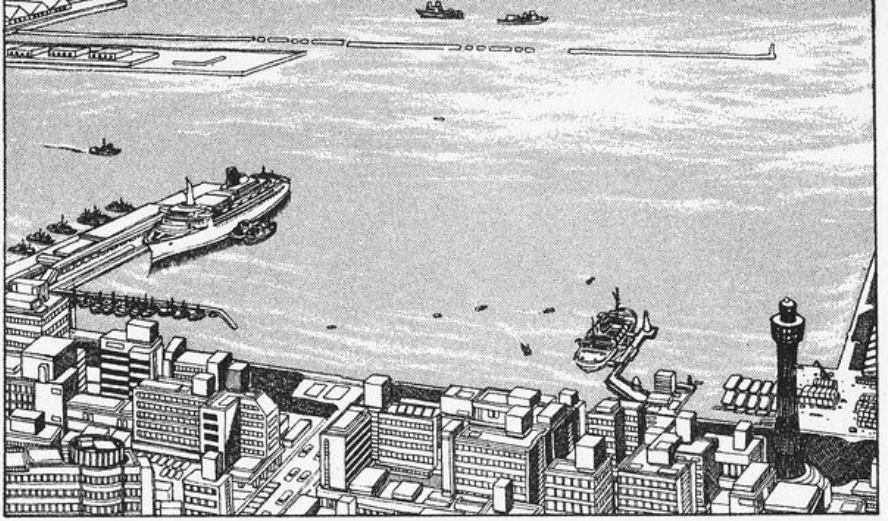
THE DELICIOUS PART ON THE SIDE IS GETTING CRUSHED...

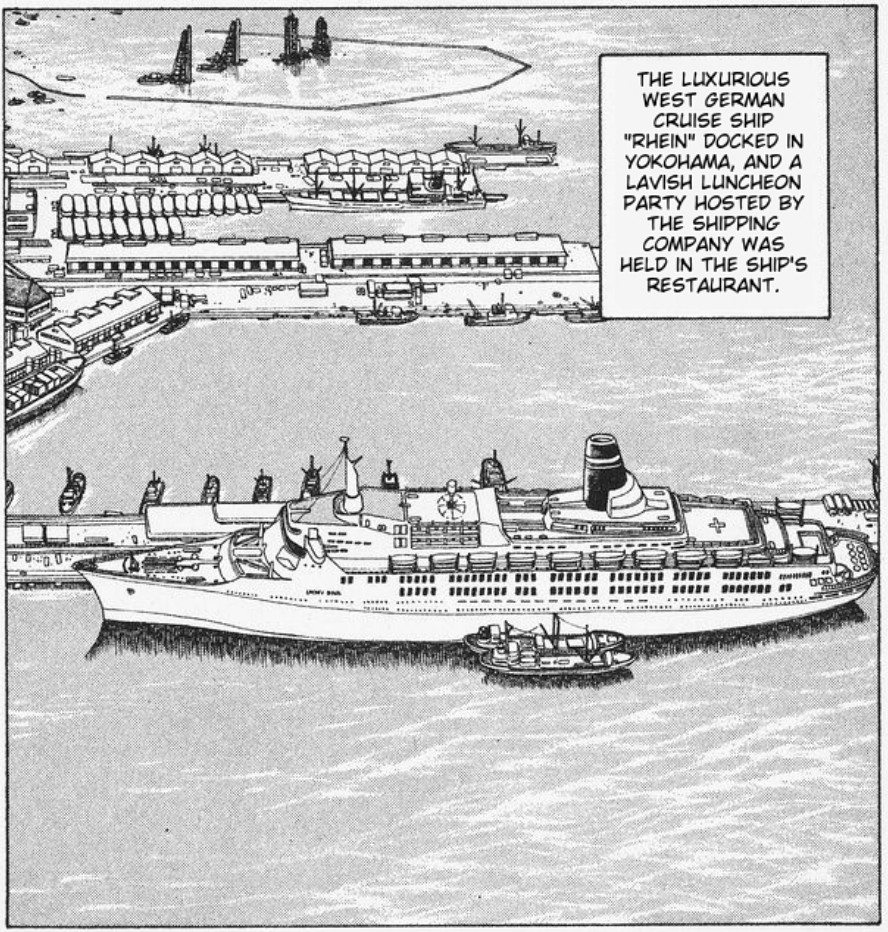
HEY, CHECK THIS OUT! I'M GONNA PLACE THE BLADE RIGHT HERE, BETWEEN THE FRONT TEETH OF IT.

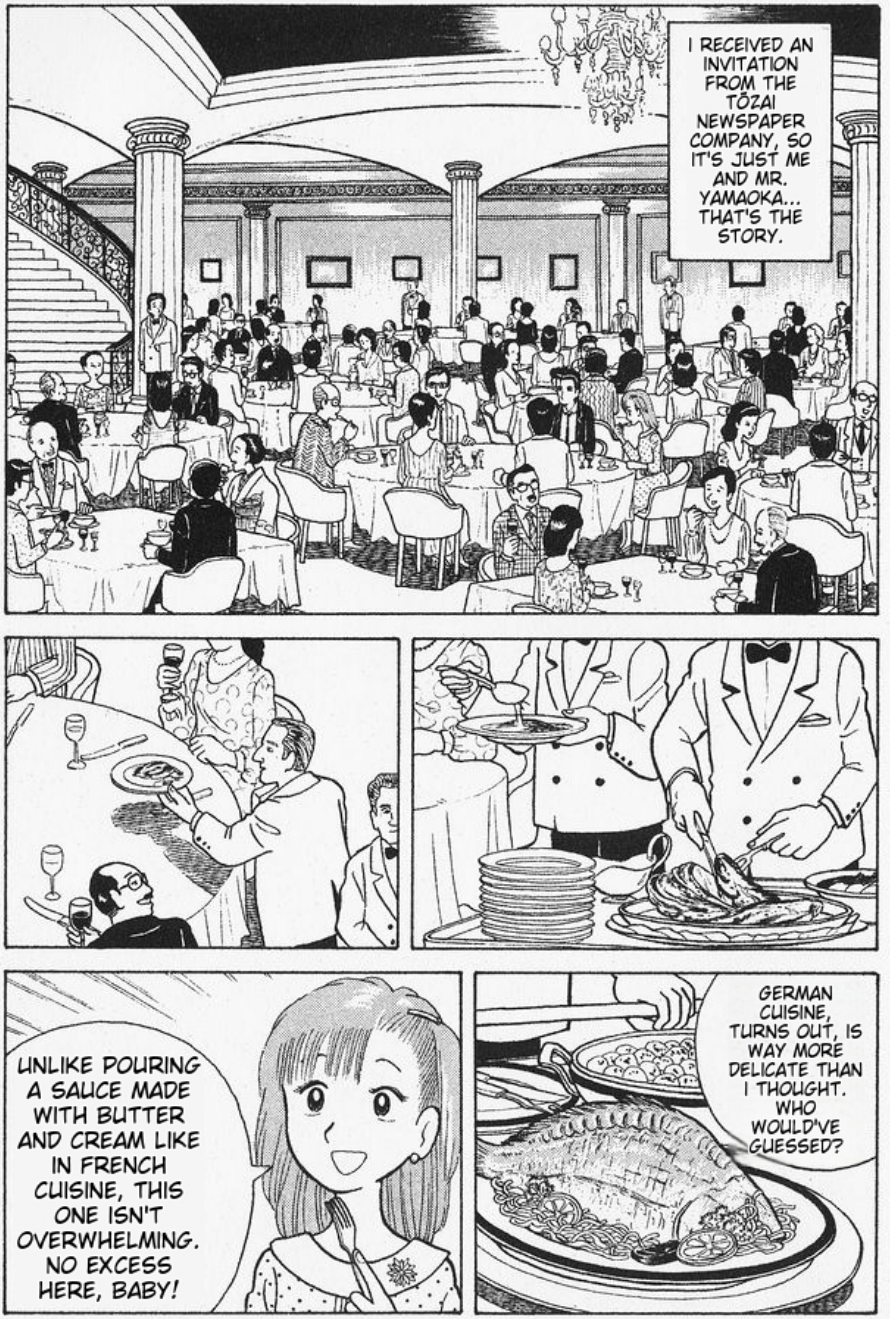
第6話

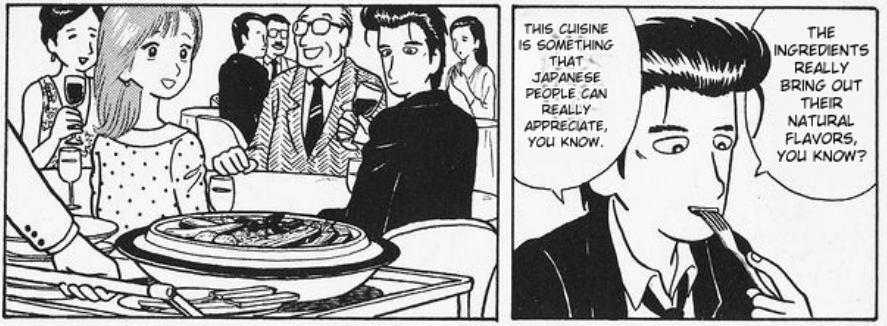
# 思い出のメニュー

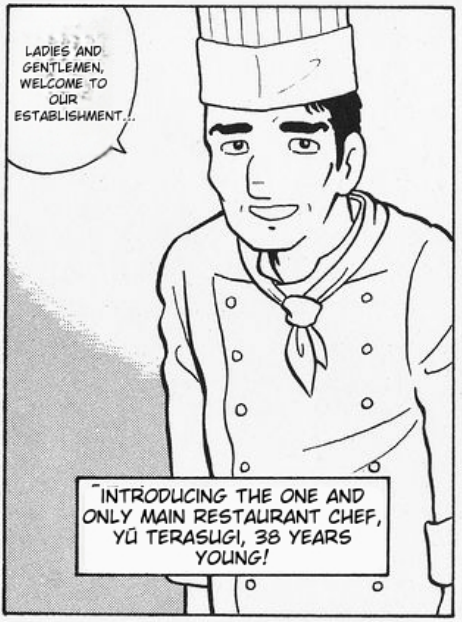





THE LUXURIOUS WEST GERMAN CRUISE SHIP "RHEIN" DOCKED IN YOKOHAMA, AND A LAVISH LUNCHEON PARTY HOSTED BY THE SHIPPING COMPANY WAS HELD IN THE SHIP'S RESTAURANT.


I RECEIVED AN INVITATION FROM THE TŌZAI NEWSPAPER COMPANY, SO IT'S JUST ME AND MR. YAMAOKA... THAT'S THE STORY.
UNLIKE POURING A SAUCE MADE WITH BUTTER AND CREAM LIKE IN FRENCH CUISINE, THIS ONE ISN'T OVERWHELMING. NO EXCESS HERE, BABY!
GERMAN CUISINE, TURNS OUT, IS WAY MORE DELICATE THAN I THOUGHT. WHO WOULD'VE GUESSED?

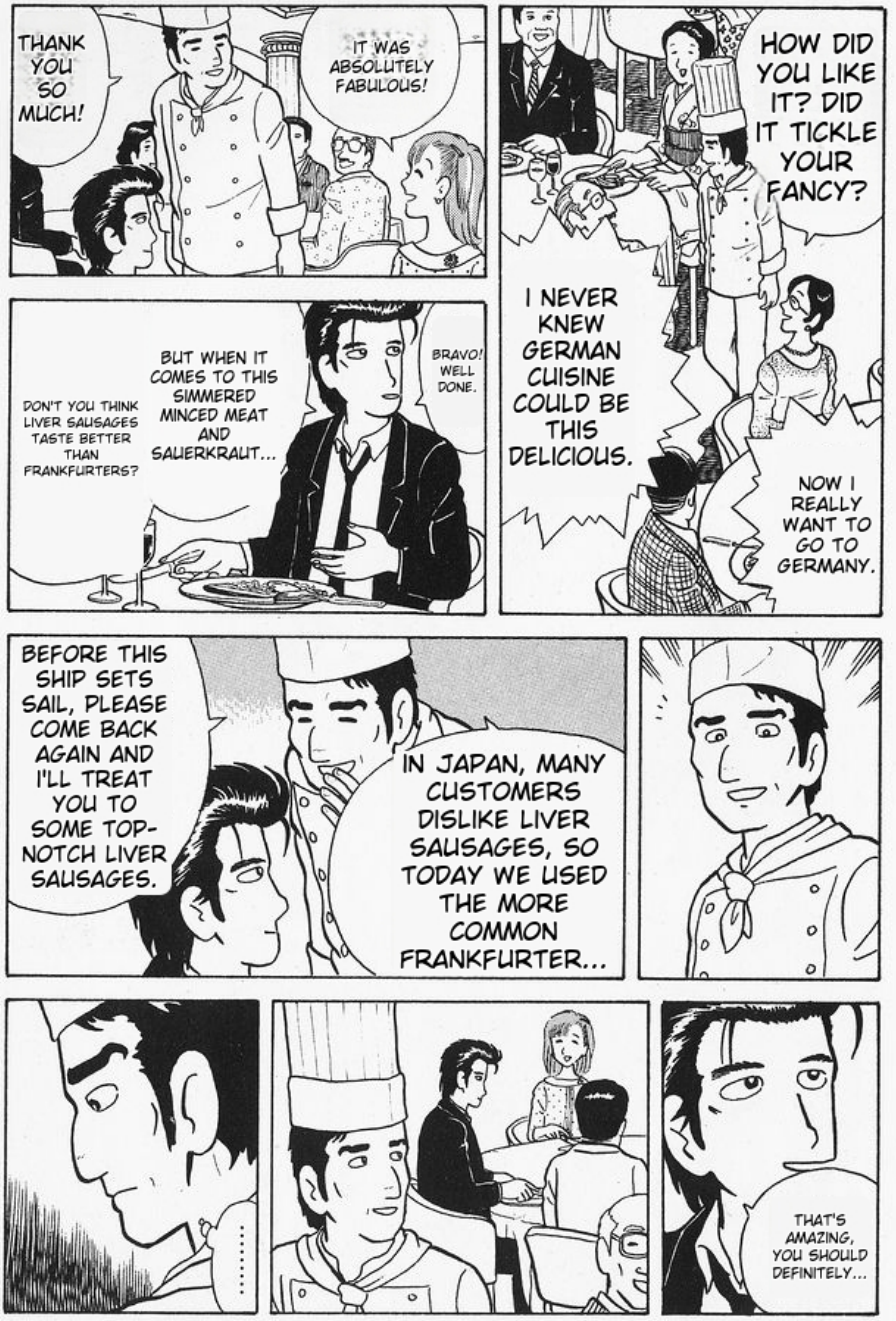

THIS CUISINE IS SOMETHING THAT JAPANESE PEOPLE CAN REALLY APPRECIATE, YOU KNOW.
THE INGREDIENTS REALLY BRING OUT THEIR NATURAL FLAVORS, YOU KNOW?

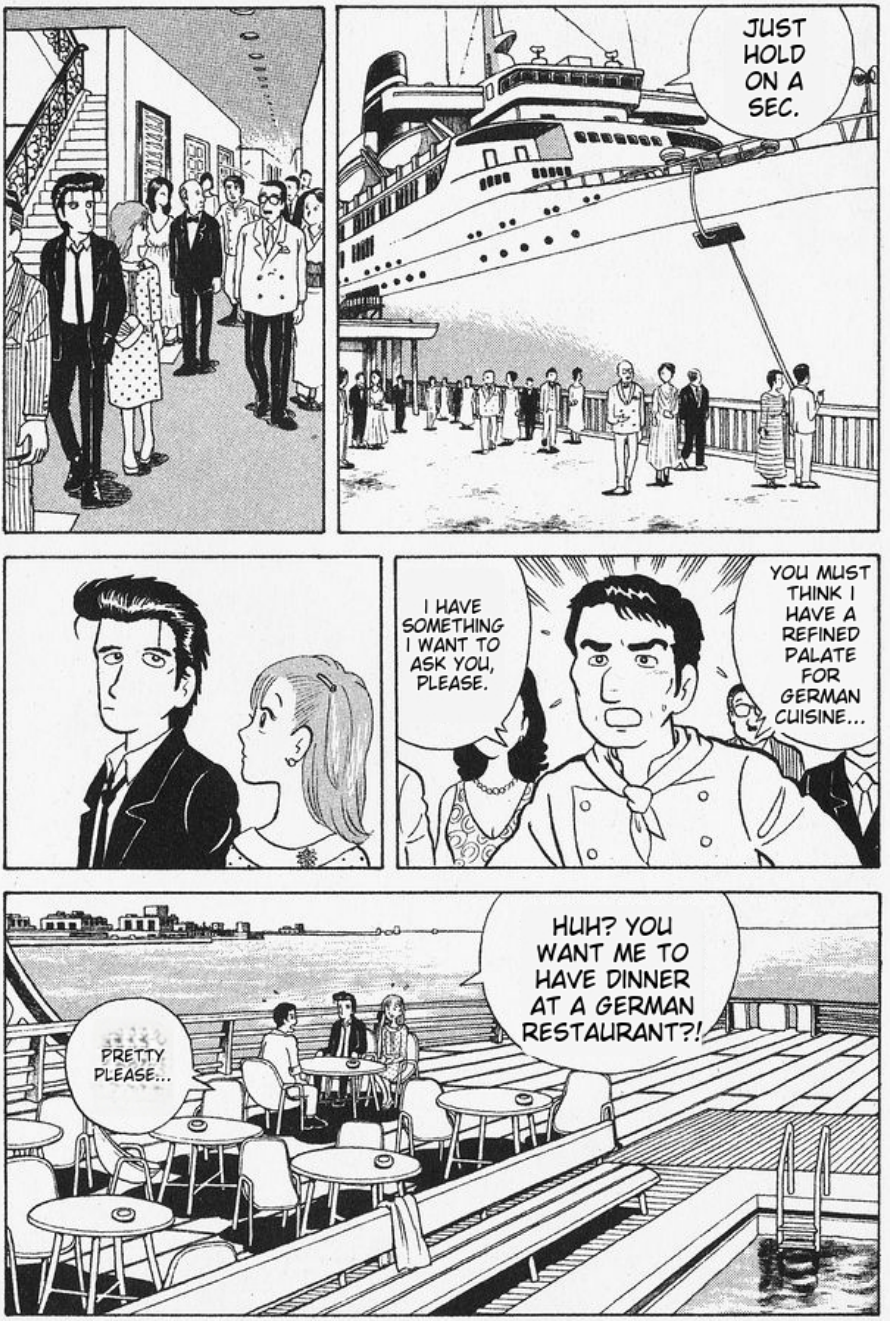

LADIES AND GENTLEMEN, WELCOME TO OUR ESTABLISHMENT...
"INTRODUCING THE ONE AND ONLY MAIN RESTAURANT CHEF, YŪ TERASUGI, 38 YEARS YOUNG!

NOW, LET ME INTRODUCE OUR CHEF TO YOU ALL.

I MEAN, CAN YOU BELIEVE IT? ONE OF THE WORLD'S MOST LUXURIOUS CRUISE SHIP CHEFS IS JAPANESE!
OH WOW, SO YOU'RE ACTUALLY JAPANESE, BUT I THOUGHT YOU WERE GERMAN BECAUSE OF THE GERMAN CUISINE!

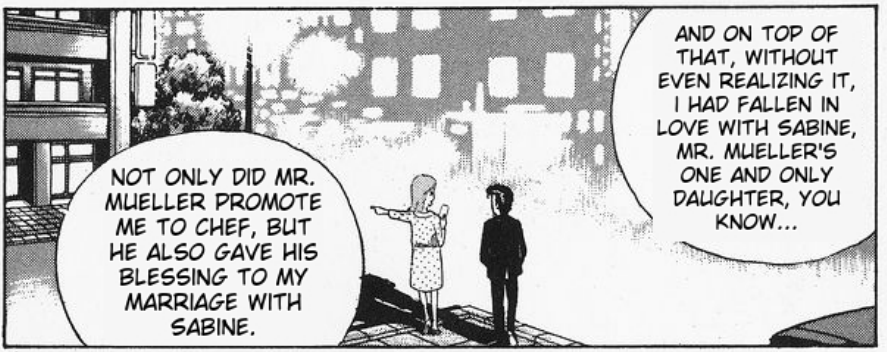
## DELICIOUSNESS AT ITS FINEST, PART 2.

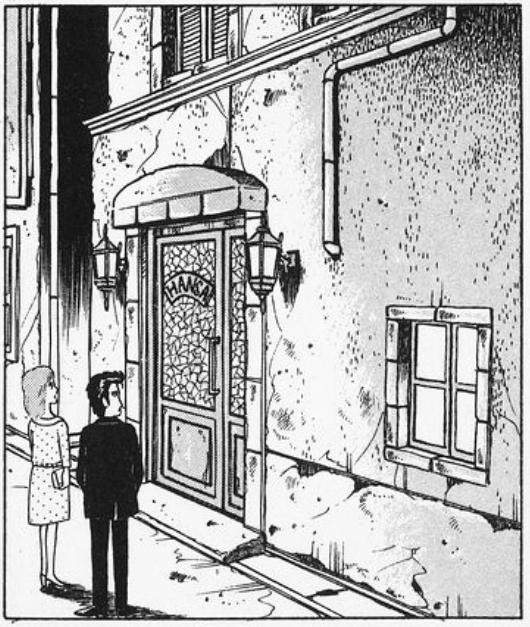


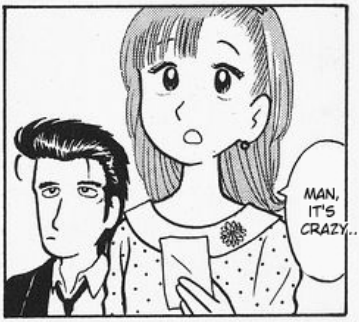

JUST HOLD ON A SEC.
I HAVE SOMETHING I WANT TO ASK YOU, PLEASE.
YOU MUST THINK I HAVE A REFINED PALATE FOR GERMAN CUISINE...
HUH? YOU WANT ME TO HAVE DINNER AT A GERMAN RESTAURANT?!
PRETTY PLEASE...

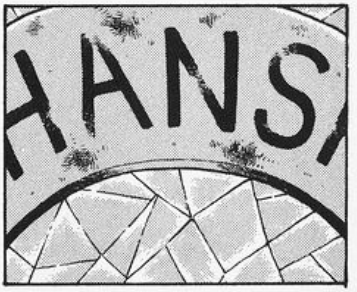
## DELICIOUSNESS AT ITS FINEST, PART 2.

I WAS RECOGNIZED FOR MY TALENT BY MR. MUELLER AND PUSHED TO MY LIMITS.
THANKS TO THAT, WHEN I TURNED 24, MR. MUELLER GRACIOUSLY OFFERED TO PASS ON THE CHEF'S SEAT TO ME AND FOCUS ON MANAGING THE BUSINESS HIMSELF.

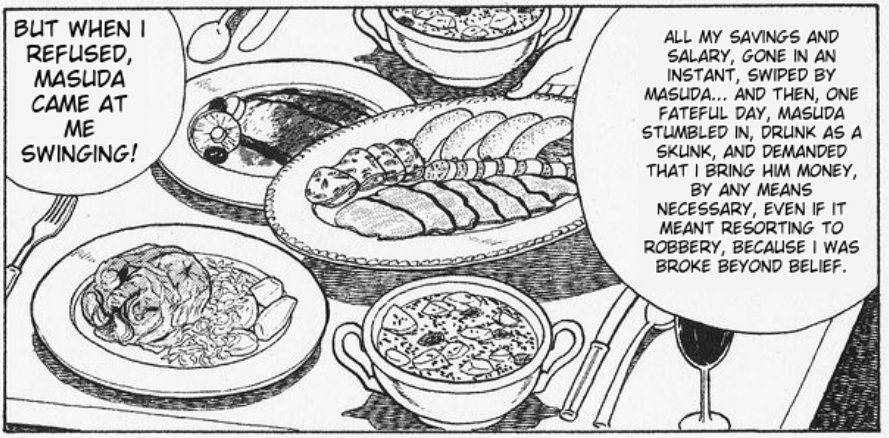

AND ON TOP OF THAT, WITHOUT EVEN REALIZING IT, I HAD FALLEN IN LOVE WITH SABINE, MR. MUELLER'S ONE AND ONLY DAUGHTER, YOU KNOW...
NOT ONLY DID MR. MUELLER PROMOTE ME TO CHEF, BUT HE ALSO GAVE HIS BLESSING TO MY MARRIAGE WITH SABINE.



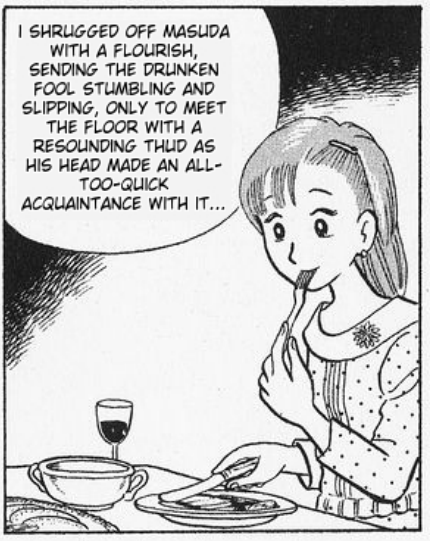

MAN, IT'S CRAZY...

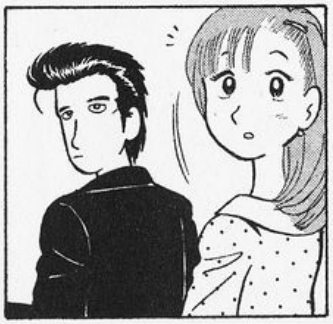

HANS

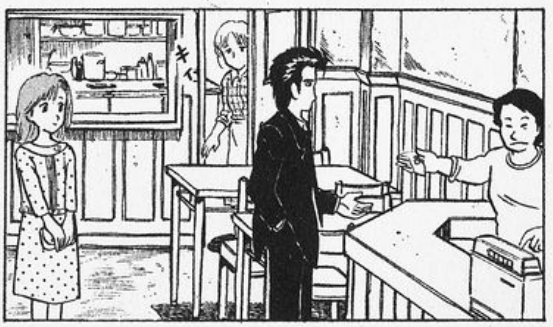
JUST AS I WAS ABOUT TO MARRY SABINE, AN UNEXPECTED PERSON APPEARED BEFORE ME. IT WAS SOMEONE WHO KNEW ABOUT MY DARK PAST...
AND THAT'S WHEN THAT SCOUNDREL MASUDA SHOWED UP.
HAVING LOST MY PARENTS AT A YOUNG AGE, I HAD BEEN LIVING A ROUGH LIFE SINCE MIDDLE SCHOOL. FROM SIMPLE SHOPLIFTING TO QUICKLY ESCALATING TO ROBBERY, I ENDED UP IN A JUVENILE DETENTION CENTER IN THE BLINK OF AN EYE.
I DID AS MASUDA SAID, WITHOUT QUESTION...
I HAD REBUILT MY LIFE AND WAS LIVING HAPPILY, WHICH MADE MASUDA JEALOUS. HE THREATENED TO EXPOSE MY PAST TO THE MUELLER FAMILY AND DEMANDED MONEY FROM ME.


BUT WHEN I REFUSED, MASUDA CAME AT ME SWINGING!
ALL MY SAVINGS AND SALARY, GONE IN AN INSTANT, SWIPED BY MASUDA... AND THEN, ONE FATEFUL DAY, MASUDA STUMBLED IN, DRUNK AS A SKUNK, AND DEMANDED THAT I BRING HIM MONEY, BY ANY MEANS NECESSARY, EVEN IF IT MEANT RESORTING TO ROBBERY, BECAUSE I WAS BROKE BEYOND BELIEF.

I'VE GONE AND COMMITTED AN UTTERLY UNEXPECTED CRIME... A MURDER, NO LESS!


I SHRUGGED OFF MASUDA WITH A FLOURISH, SENDING THE DRUNKEN FOOL STUMBLING AND SLIPPING, ONLY TO MEET THE FLOOR WITH A RESOUNDING THUD AS HIS HEAD MADE AN ALL-TOO-QUICK ACQUAINTANCE WITH IT...

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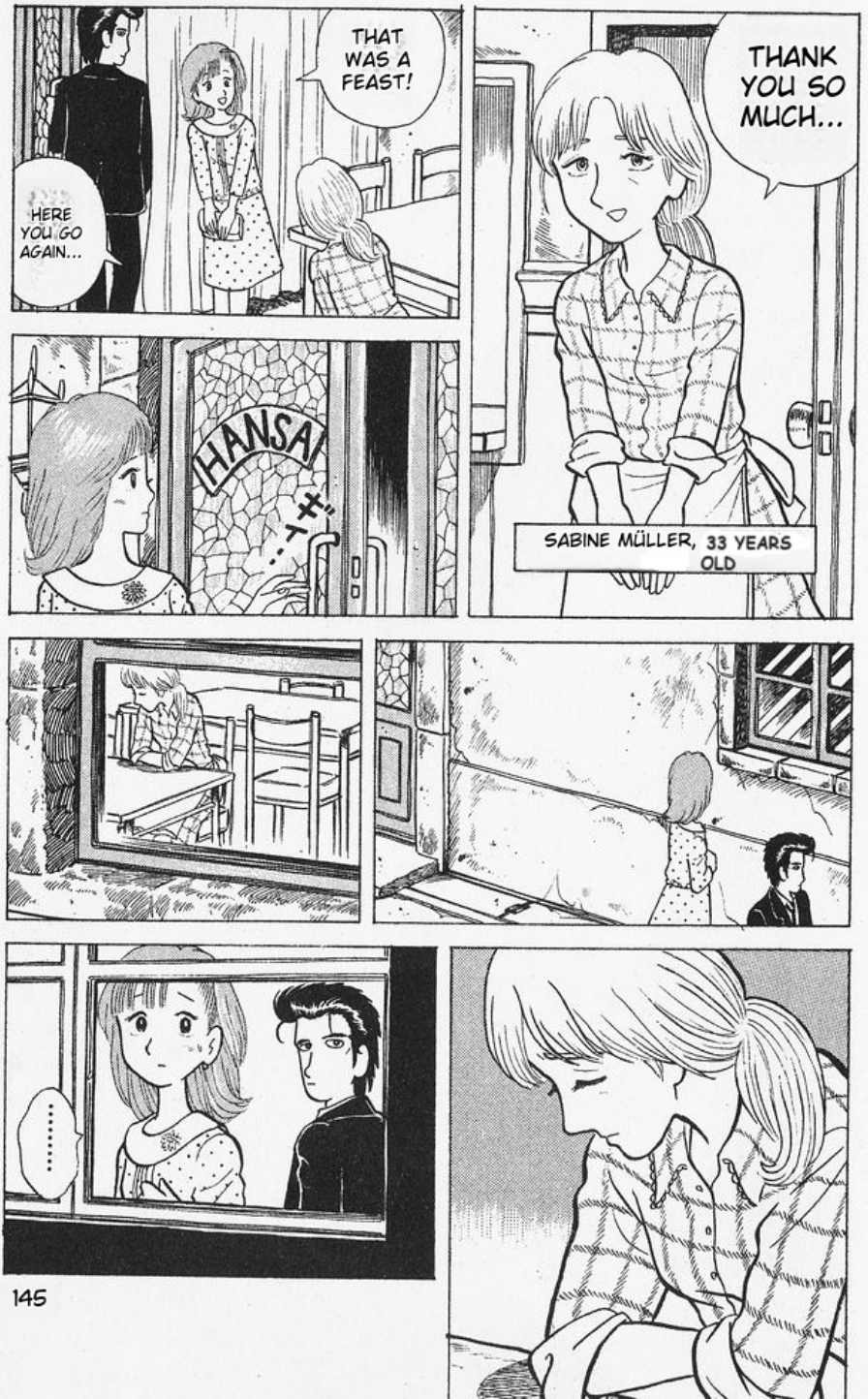
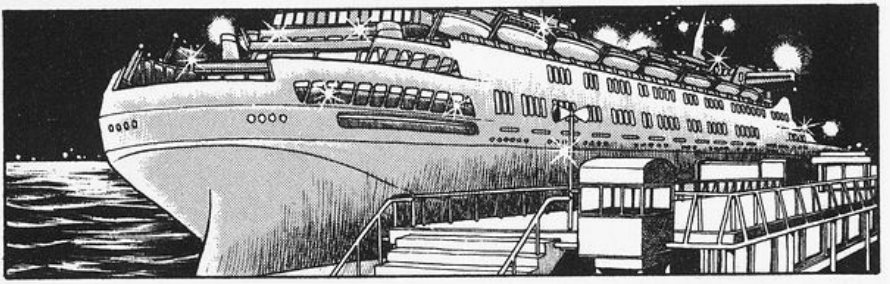
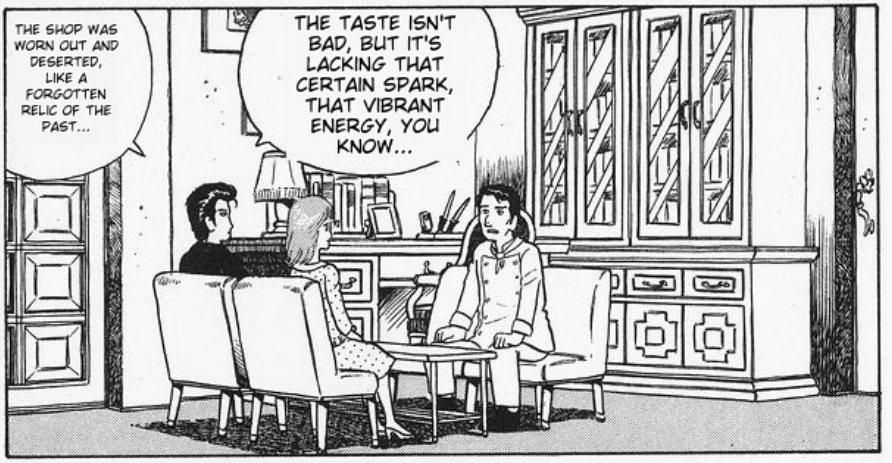
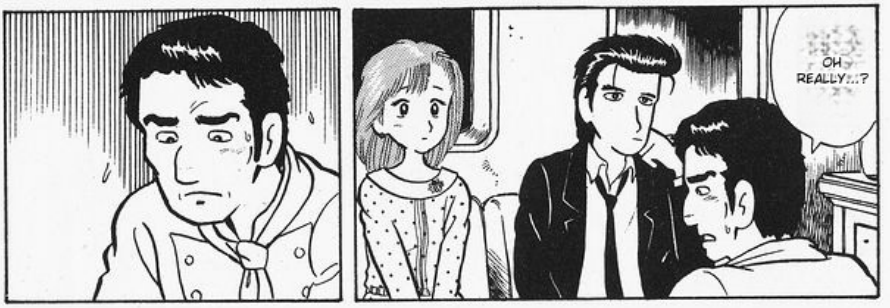
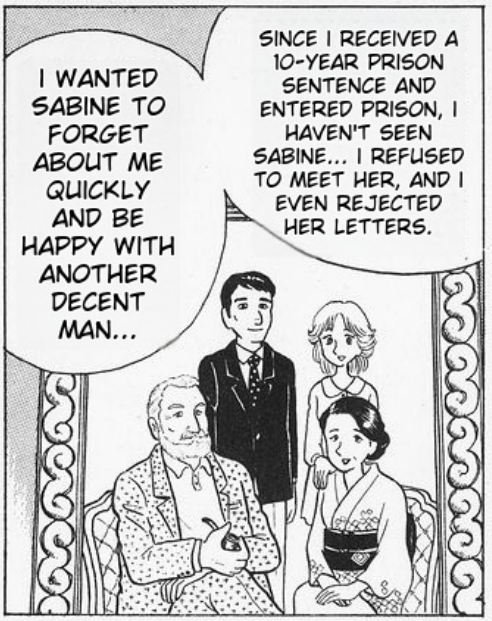

THAT WAS A FEAST!
HERE YOU GO AGAIN...
THANK YOU SO MUCH...
HANSAI
SABINE MÜLLER, 33 YEARS OLD
.....

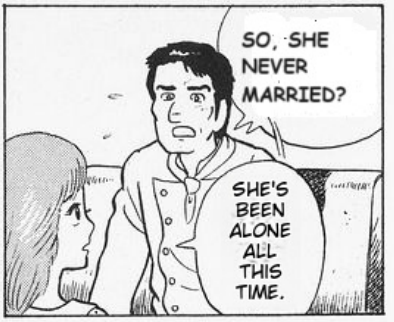



THE SHOP WAS WORN OUT AND DESERTED, LIKE A FORGOTTEN RELIC OF THE PAST...
THE TASTE ISN'T BAD, BUT IT'S LACKING THAT CERTAIN SPARK, THAT VIBRANT ENERGY, YOU KNOW...


OH REALLY...?

SABINE IS ALL BY HERSELF THESE DAYS.
...
ACCORDING TO THE GRAPEVINE IN THE NEIGHBORHOOD, MR. AND MRS. MÜLLER HAVE LONG SINCE SHUFFLED OFF THIS MORTAL COIL,


I WANTED SABINE TO FORGET ABOUT ME QUICKLY AND BE HAPPY WITH ANOTHER DECENT MAN...
SINCE I RECEIVED A 10-YEAR PRISON SENTENCE AND ENTERED PRISON, I HAVEN'T SEEN SABINE... I REFUSED TO MEET HER, AND I EVEN REJECTED HER LETTERS.


SO, SHE NEVER MARRIED?
SHE'S BEEN ALONE ALL THIS TIME.

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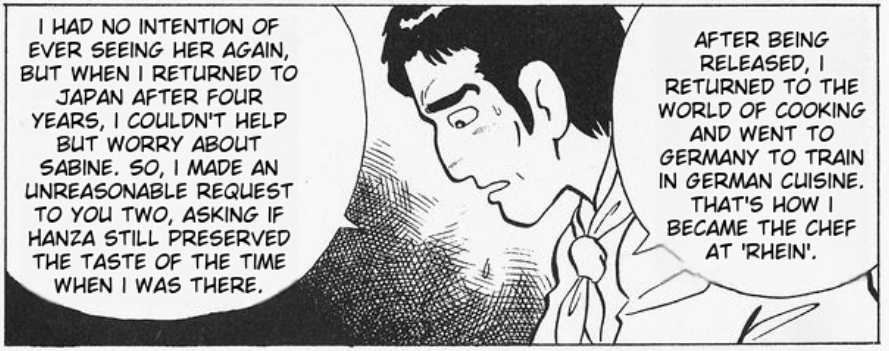
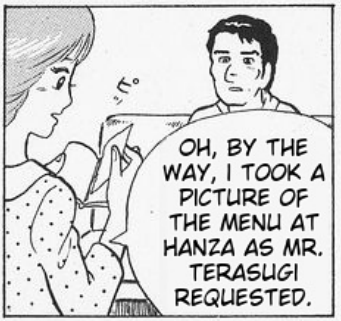
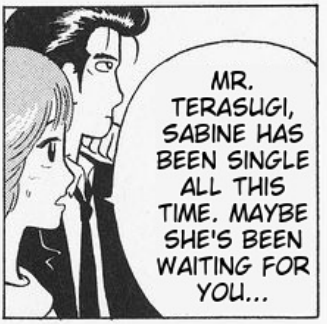
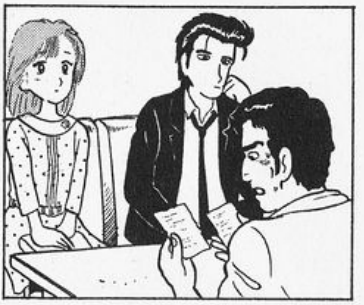

I HAD NO INTENTION OF EVER SEEING HER AGAIN, BUT WHEN I RETURNED TO JAPAN AFTER FOUR YEARS, I COULDN'T HELP BUT WORRY ABOUT SABINE. SO, I MADE AN UNREASONABLE REQUEST TO YOU TWO, ASKING IF HANZA STILL PRESERVED THE TASTE OF THE TIME WHEN I WAS THERE.
AFTER BEING RELEASED, I RETURNED TO THE WORLD OF COOKING AND WENT TO GERMANY TO TRAIN IN GERMAN CUISINE. THAT'S HOW I BECAME THE CHEF AT 'RHEIN'.


OH, BY THE WAY, I TOOK A PICTURE OF THE MENU AT HANZA AS MR. TERASUGI REQUESTED.

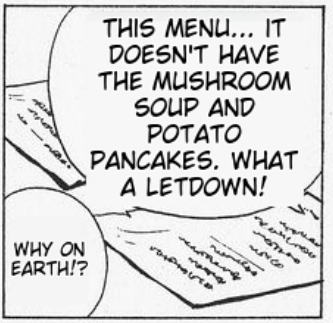
THAT, THAT CAN'T BE TRUE...

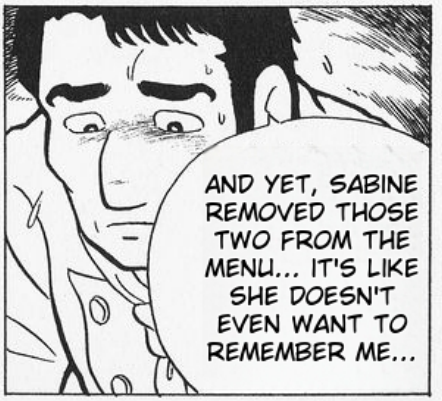

MR. TERASUGI, SABINE HAS BEEN SINGLE ALL THIS TIME. MAYBE SHE'S BEEN WAITING FOR YOU...

NOT ONLY THAT, BUT SHE SEEMS TO BE ANGRY AND HATEFUL TOWARDS ME.
SABINE DOESN'T WAIT FOR ME, AFTER ALL.
WHAT!? WHY WOULD SHE DO SUCH A THING...

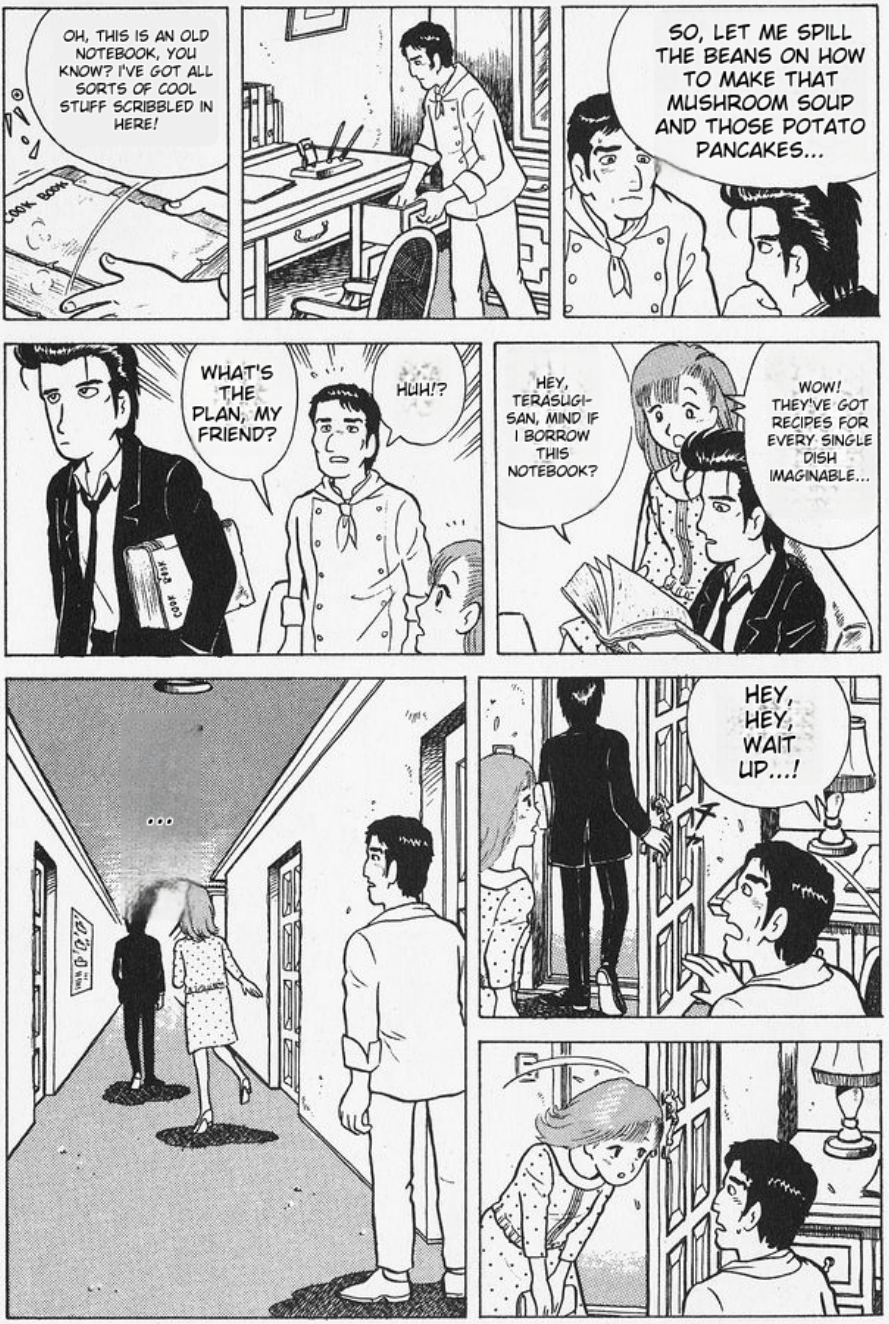


THOSE WERE BOTH SABINE'S FAVORITES. BEFORE I WENT TO PRISON, I MADE SURE TO LEAVE BEHIND DETAILED RECIPES FOR ALL THE DISHES I KNEW HOW TO COOK. NO MATTER WHAT HAPPENS, HANZA, MY TALENTED SOUS CHEF, CAN KEEP THEM ALIVE AND KICKING!


THIS MENU... IT DOESN'T HAVE THE MUSHROOM SOUP AND POTATO PANCAKES. WHAT A LETDOWN!
WHY ON EARTH!?


AND YET, SABINE REMOVED THOSE TWO FROM THE MENU... IT'S LIKE SHE DOESN'T EVEN WANT TO REMEMBER ME...

## DELICIOUSNESS AT ITS FINEST, PART 2.



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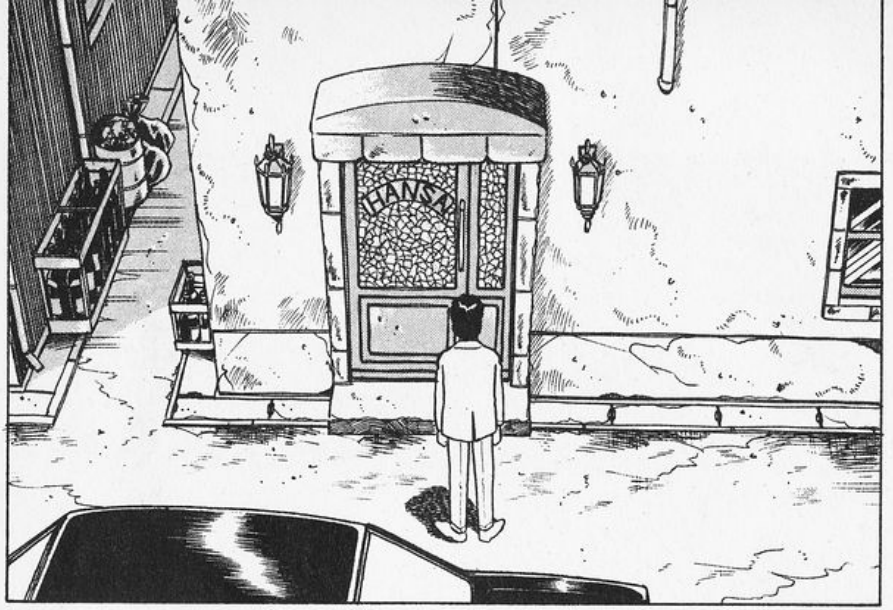
YES, WOULD YOU MIND IF I TOOK A FEW PICTURES OF YOUR SHOPS DISHES?
HUH, A SPECIAL FEATURE ON GERMAN CUISINE, YOU SAY? THAT'S INTRIGUING!
WELL, IT'S A TAD EMBARRASSING, BUT SURE, LET'S GIVE IT A WHIRL.
THANK YOU SO MUCH!

I'LL BE USING MEAT THAT HAS BEEN MARINATED IN WINE FOR TWO OR THREE DAYS...
IT'S A BEEF STEW MARINATED IN WINE...
HUH? OH, I SEE, PLEASE GO AHEAD.
OH, UM, SOMETHING...
I'M BORROWING THE KITCHEN FOR A MOMENT BECAUSE I WANT TO ADD SOME FLOWERS TO THE PHOTO...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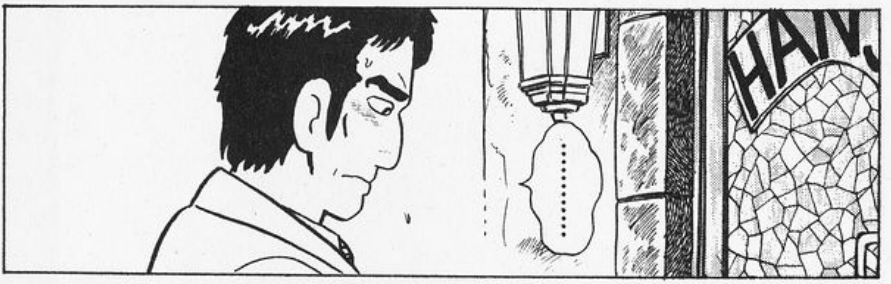
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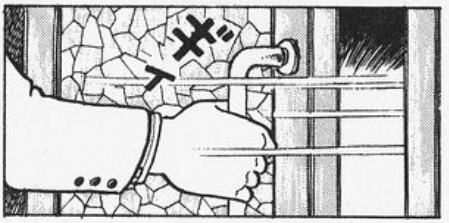
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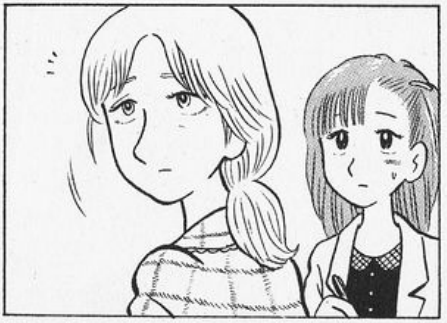
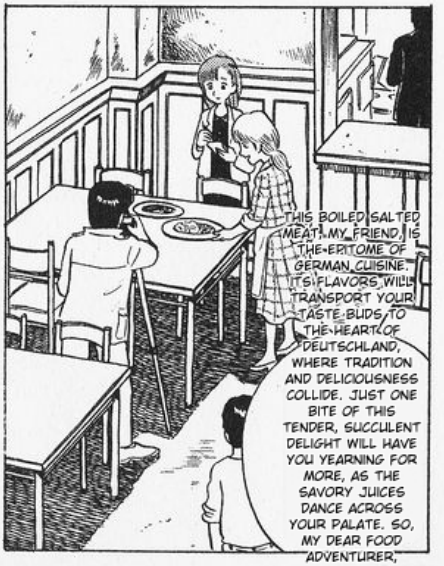
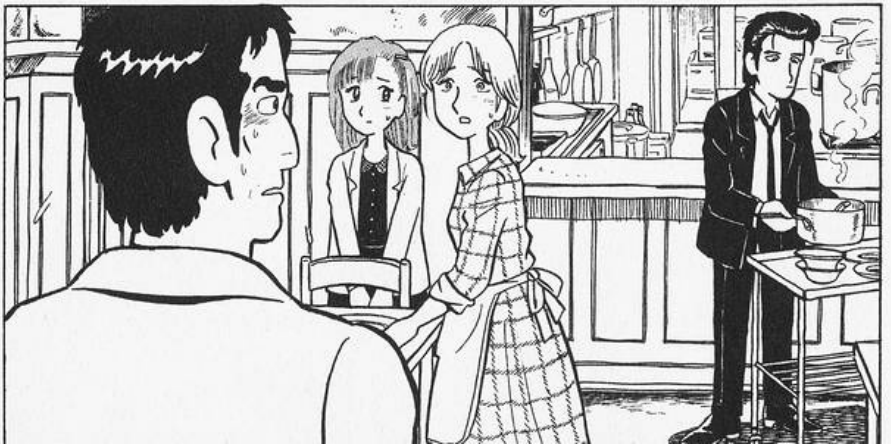
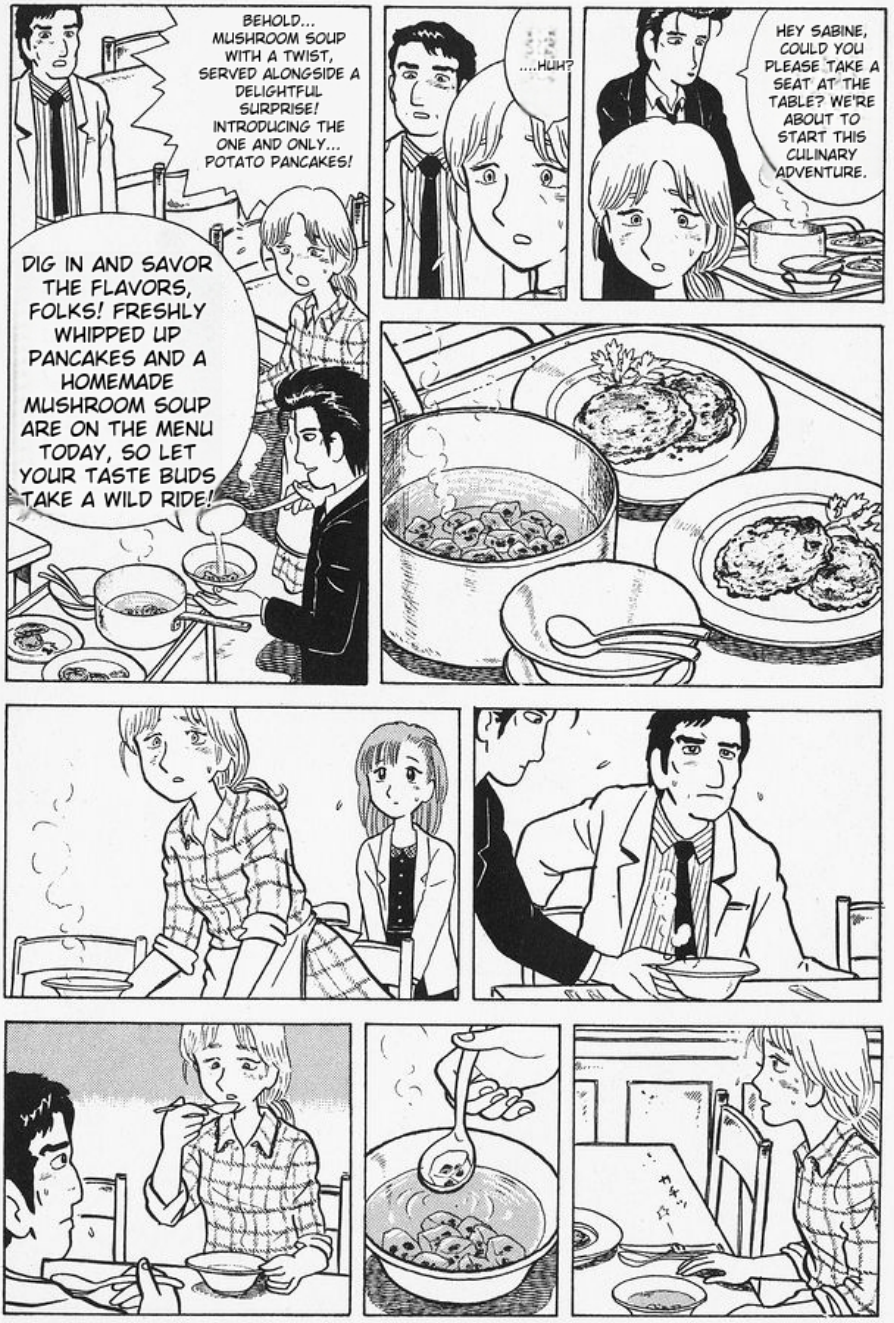
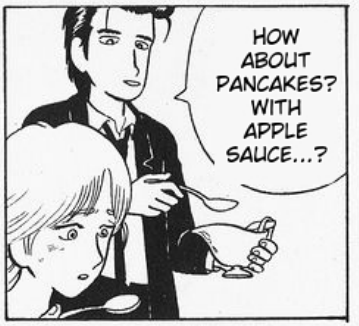



THIS BOILED SALTED MEAT, MY FRIEND, IS THE EPITOME OF GERMAN CUISINE. ITS FLAVORS WILL TRANSPORT YOUR TASTE BUDS TO THE HEART OF DEUTSCHLAND, WHERE TRADITION AND DELICIOUSNESS COLLIDE. JUST ONE BITE OF THIS TENDER, SUCCULENT DELIGHT WILL HAVE YOU YEARNING FOR MORE, AS THE SAVORY JUICES DANCE ACROSS YOUR PALATE. SO, MY DEAR FOOD ADVENTURER, PREPARE YOURSELF FOR A CULINARY JOURNEY THAT WILL LEAVE YOU CRAVING FOR THE VERY ESSENCE OF THIS CLASSIC




BEHOLD... MUSHROOM SOUP WITH A TWIST, SERVED ALONGSIDE A DELIGHTFUL SURPRISE! INTRODUCING THE ONE AND ONLY... POTATO PANCAKES!
DIG IN AND SAVOR THE FLAVORS, FOLKS! FRESHLY WHIPPED UP PANCAKES AND A HOMEMADE MUSHROOM SOUP ARE ON THE MENU TODAY, SO LET YOUR TASTE BUDS TAKE A WILD RIDE!
....HUH?
HEY SABINE, COULD YOU PLEASE TAKE A SEAT AT THE TABLE? WE'RE ABOUT TO START THIS CULINARY ADVENTURE.
YYYY
FFFF

UM... I HOPE I'M NOT STICKING MY NOSE WHERE IT DOESN'T BELONG, BUT IS THERE ANY CHANCE WE COULD BRING BACK THESE TWO DISHES ON THE MENU?
SO, WHAT YOU'RE SAYING IS...


HOW ABOUT PANCAKES? WITH APPLE SAUCE...?

S... SABINE, PLEASE LISTEN TO ME, I...
UH, UH-OH! LOOKS LIKE IT BACKFIRED!

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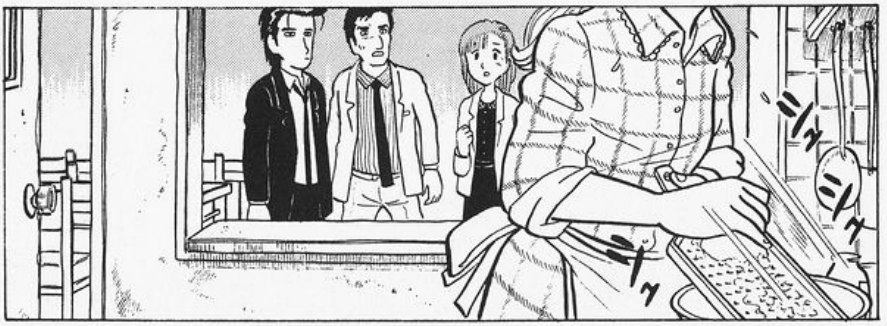
S-SABINE!!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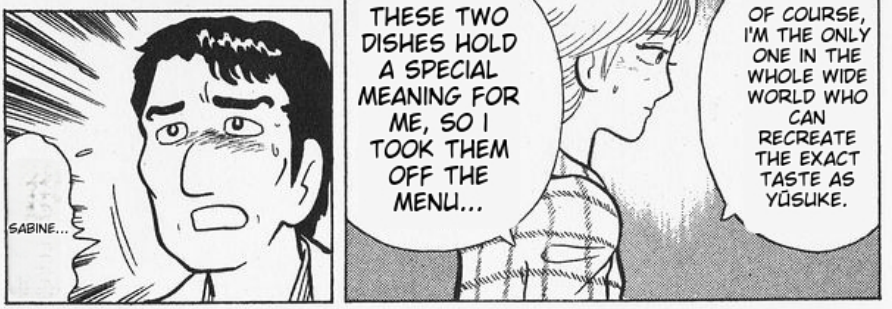
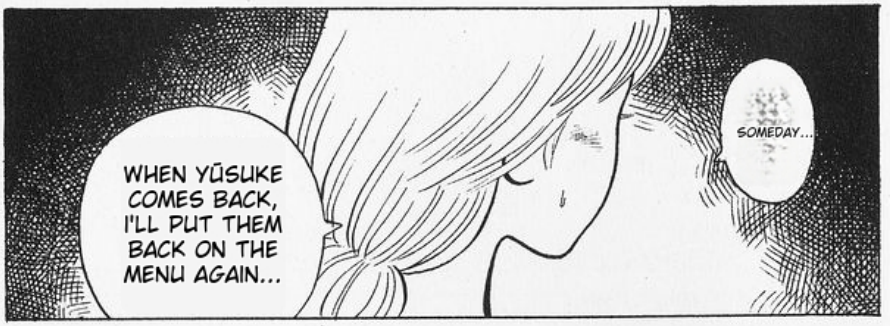
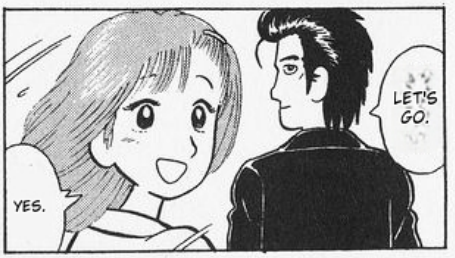
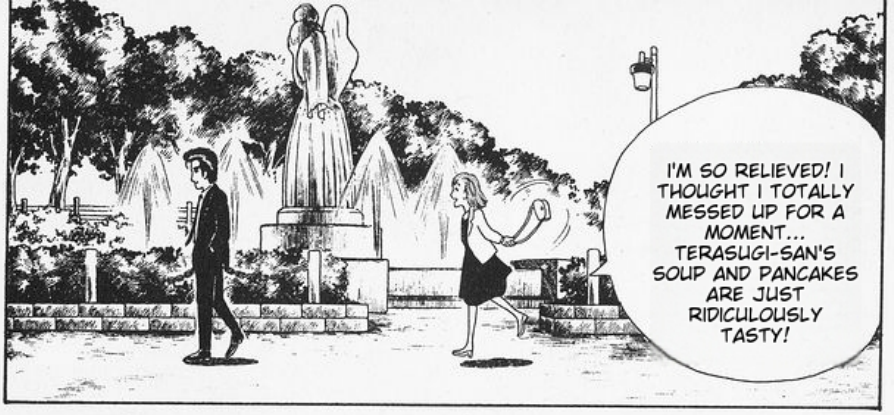
NOW GO AHEAD AND TASTE IT, AND SEE HOW IT COMPARES TO WHAT THIS PERSON MADE...!
IT'S EXACTLY THE SAME TASTE AS WHAT I MAKE, NO DOUBT ABOUT IT!!
I HATE TO BREAK IT TO YOU, BUT COMPARED TO WHAT YAMAOKA-SAN MADE, THIS ONE IS A SERIOUS LETDOWN!!
!
SO, WHAT DO YOU THINK?

## DELICIOUSNESS AT ITS FINEST, PART 2.

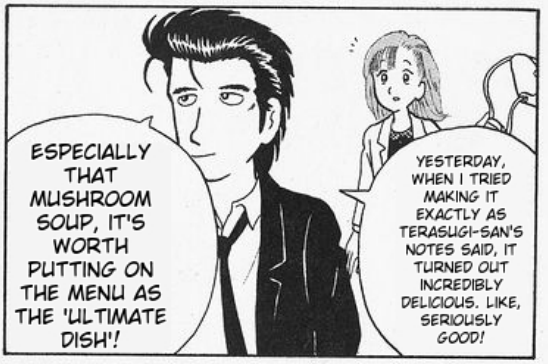


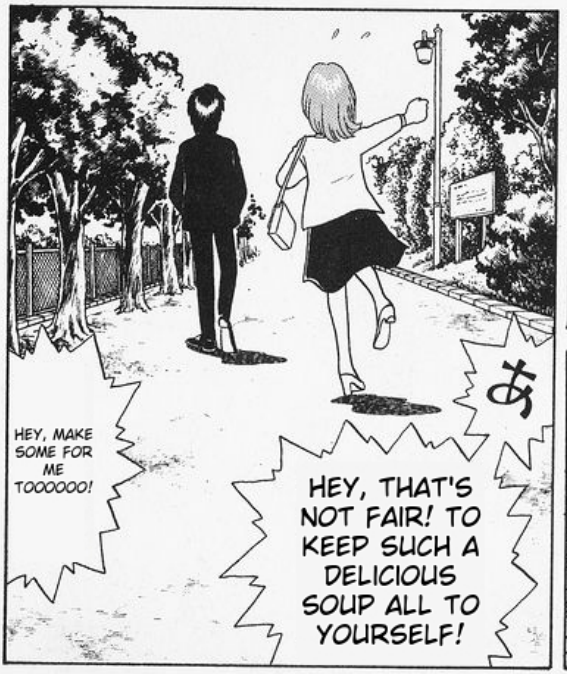






I'M SO RELIEVED! I THOUGHT I TOTALLY MESSED UP FOR A MOMENT... TERASUGI-SAN'S SOUP AND PANCAKES ARE JUST RIDICULOUSLY TASTY!

WAIT, DID YOU PURPOSELY MAKE IT TASTE BAD EARLIER...? JUST SO SABINE-SAN WOULD HAVE TO REMAKE IT!?
WELL THEN...


ESPECIALLY THAT MUSHROOM SOUP, IT'S WORTH PUTTING ON THE MENU AS THE 'ULTIMATE DISH'!
YESTERDAY, WHEN I TRIED MAKING IT EXACTLY AS TERASUGI-SAN'S NOTES SAID, IT TURNED OUT INCREDIBLY DELICIOUS. LIKE, SERIOUSLY GOOD!


HEY, MAKE SOME FOR ME TOOOOOO!
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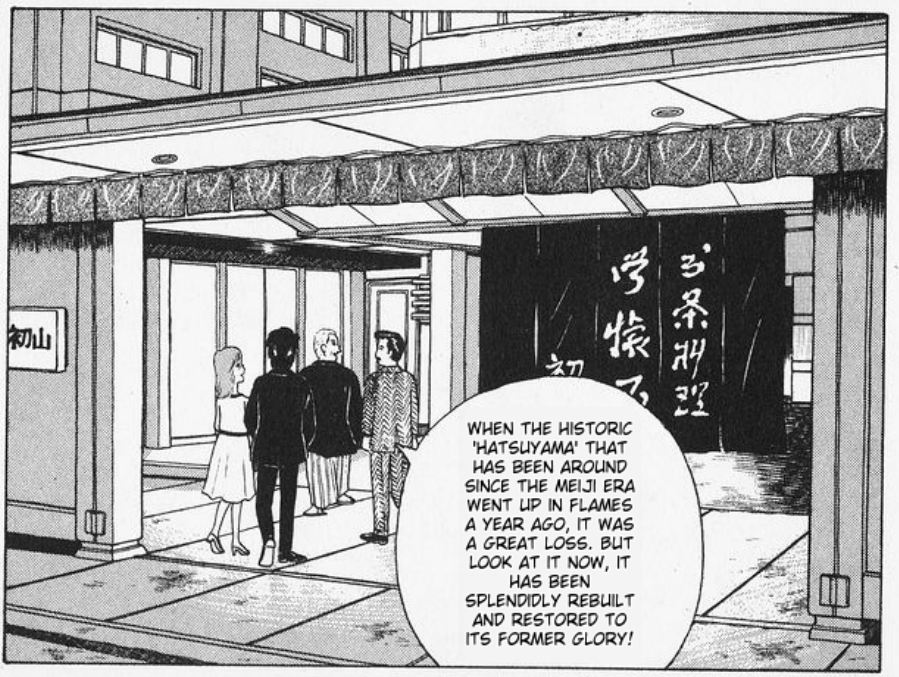
HEY, THAT'S NOT FAIR! TO KEEP SUCH A DELICIOUS SOUP ALL TO YOURSELF!

第7話 幻の魚
INTRODUCING THE SLEEK AND STYLISH TOYOTA MARK II!
WE'RE ALL BUZZING WITH EXCITEMENT, AS THE SENSEI IS ABOUT TO GRACE US WITH HIS PRESENCE, YOU KNOW! THE WHOLE TEAM AT THE SHOP IS PUMPED UP AND READY TO GO!
MEET THE OWNER OF THE RENOWNED RESTAURANT 'HATSUYAMA,' THE ONE AND ONLY SEIJI YAMAZUGI, AGED 65!
HOPEFULLY THE CUISINE HAS SOME FRESHNESS AND PIZAZZ TO IT AND YOU DIDN'T WASTE TIME JUST SPRUCING UP THE BUILDING, YAMAZUGI-SAN.
OH, UM, YES, OF COURSE, KAIBARA-SENSEI...
HAHAHA! HAHAHA!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WHEN THE HISTORIC 'HATSUYAMA' THAT HAS BEEN AROUND SINCE THE MEIJI ERA WENT UP IN FLAMES A YEAR AGO, IT WAS A GREAT LOSS. BUT LOOK AT IT NOW, IT HAS BEEN SPLENDIDLY REBUILT AND RESTORED TO ITS FORMER GLORY!

# 第7話
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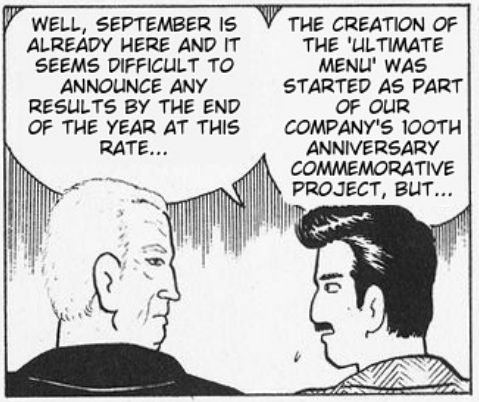
WELL, SEPTEMBER IS ALREADY HERE AND IT SEEMS DIFFICULT TO ANNOUNCE ANY RESULTS BY THE END OF THE YEAR AT THIS RATE...
THE CREATION OF THE 'ULTIMATE MENU' WAS STARTED AS PART OF OUR COMPANY'S 100TH ANNIVERSARY COMMEMORATIVE PROJECT, BUT...

EVERYONE SEEMS TO BE EXCITED TOO, WITH THE NEW BUILDING UNVEILING.
I CAN'T WAIT TO SEE WHAT KIND OF DISHES WILL BE SERVED.

I DON'T INTEND TO DO THIS AS A COMPANY PROJECT.
HMM... IF WE'RE GOING FOR THE ULTIMATE, WE HAVE TO CHOOSE THE BEST OF THE BEST.
IF THERE'S A TIME CONSTRAINT, IT MIGHT BE IMPOSSIBLE AFTER ALL...
YAMAOKA-SAN...
SIGH...
WELL, IT'S ALRIGHT. THIS IS A HIGHLY SIGNIFICANT JOB, AND EVEN IF IT TAKES TWO OR THREE YEARS, WE SHOULD MAKE SOMETHING WE'RE SATISFIED WITH.

OUR MOST ESTEEMED GUEST!
NOW, BEHOLD-
KAIBARA YUZAN!!!

COME THIS WAY, SENSEI...
IT'S AN HONOR TO SIT AT THE SAME TABLE AS YOU, SENSEI KAIBARA.
YOU?!
WHAT THE--!
YOU EXPECT ME TO SIT AT THE SAME TABLE AS A SWINE OR A MONKEY WHO CAN'T EVEN TASTE THEIR FOOD?!
YAMAZUGI-SAN!!! HOW DARE YOU INSULT ME WITH THIS GUEST LIST!!!

OH, IT'S FROM THE DELICIOUS 'OISHINBO 2' MANGA!
WHAT?! THIS IS...!
EXCUSE ME, SENSEI.
HOW DARE YOU...REFERRING TO PEOPLE AS PIGS AND MONKEYS...
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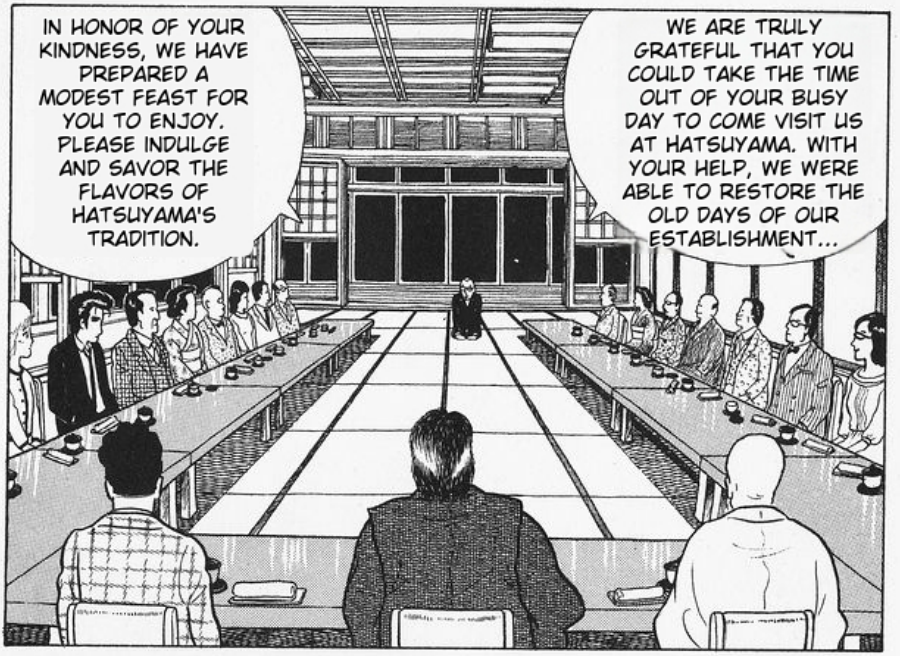
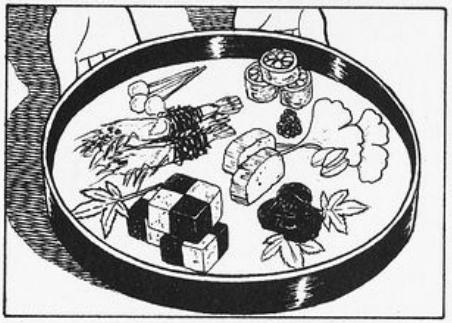
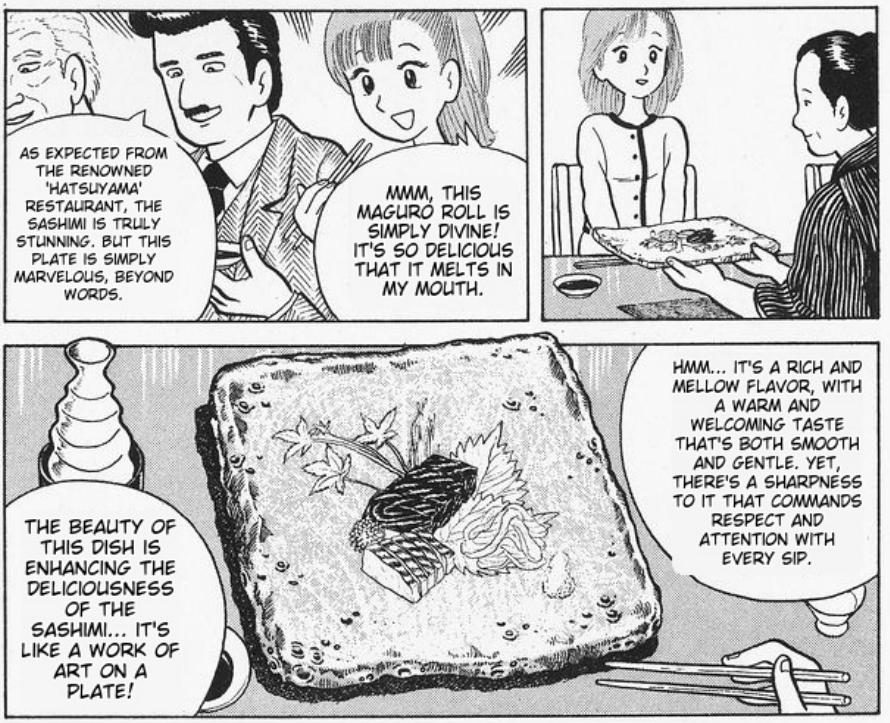
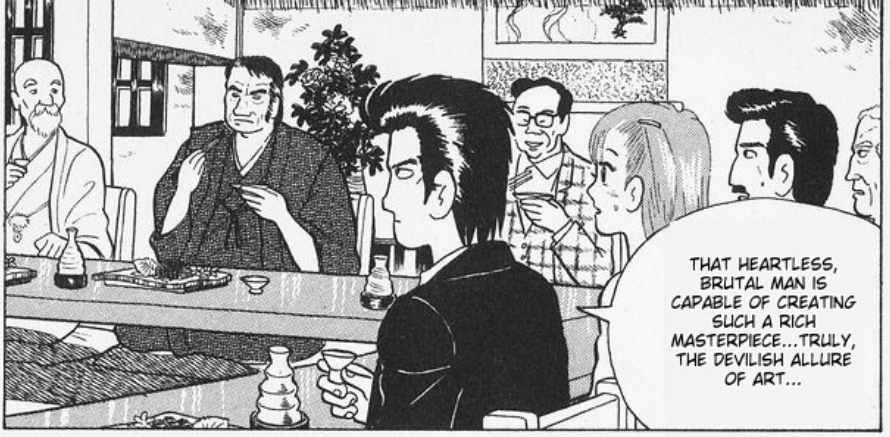

IN HONOR OF YOUR KINDNESS, WE HAVE PREPARED A MODEST FEAST FOR YOU TO ENJOY. PLEASE INDULGE AND SAVOR THE FLAVORS OF HATSUYAMA'S TRADITION.
WE ARE TRULY GRATEFUL THAT YOU COULD TAKE THE TIME OUT OF YOUR BUSY DAY TO COME VISIT US AT HATSUYAMA. WITH YOUR HELP, WE WERE ABLE TO RESTORE THE OLD DAYS OF OUR ESTABLISHMENT...



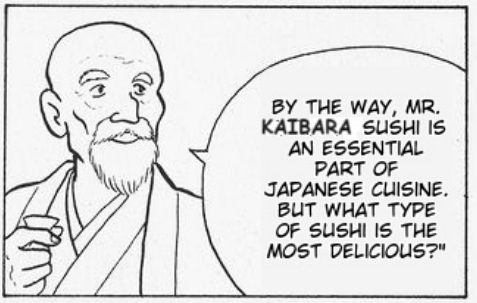
MMM, THIS TASTES AMAZING! THEY'VE REALLY MAINTAINED THE AUTHENTIC FLAVORS OF HATSUYAMA.
ABSOLUTELY, IT'S A FEAST FOR THE EYES BEFORE IT EVEN REACHES YOUR TASTE BUDS.

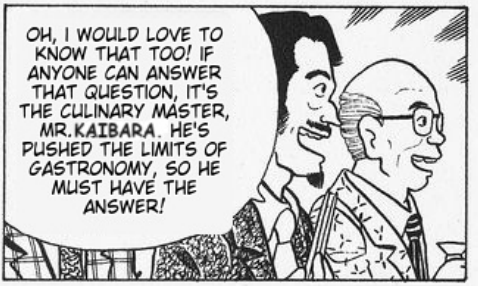
DELICIOUS!" EXCLAIMED OUR PROTAGONIST, AS HE DUG INTO THE SUCCULENT SUSHI ROLL BEFORE HIM.

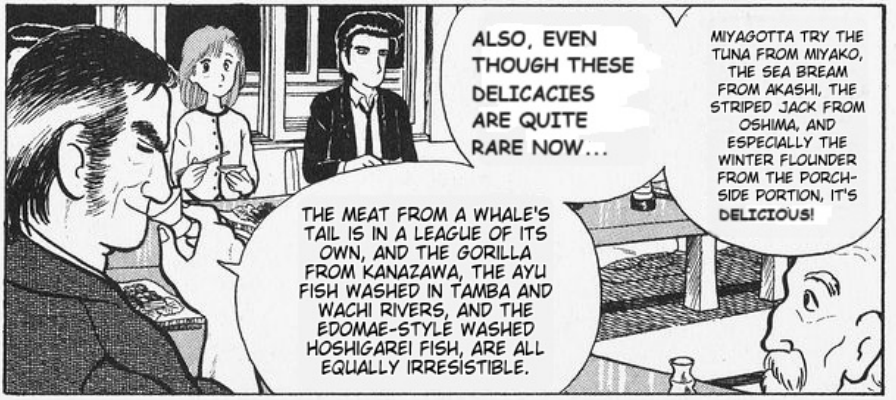



THAT HEARTLESS, BRUTAL MAN IS CAPABLE OF CREATING SUCH A RICH MASTERPIECE...TRULY, THE DEVILISH ALLURE OF ART...

WELL THEN...I CAN'T REALLY RANK THEM AS FIRST OR SECOND, BUT IF I HAD TO LIST THE TOP FIVE THINGS THAT ARE ESSENTIAL TO ME, THEY WOULD BE...
WELL, FIRST OFF, WE GOTTA START WITH THE FUGU - AND NOT JUST ANY FUGU, MIND YOU. WE'RE TALKING ABOUT THE KIND WITH THE SNOWY WHITE TAIL FIN - THE INFAMOUS SHIRO FUGU SASHIMI!


BY THE WAY, MR. KAIBARA SUSHI IS AN ESSENTIAL PART OF JAPANESE CUISINE. BUT WHAT TYPE OF SUSHI IS THE MOST DELICIOUS?"

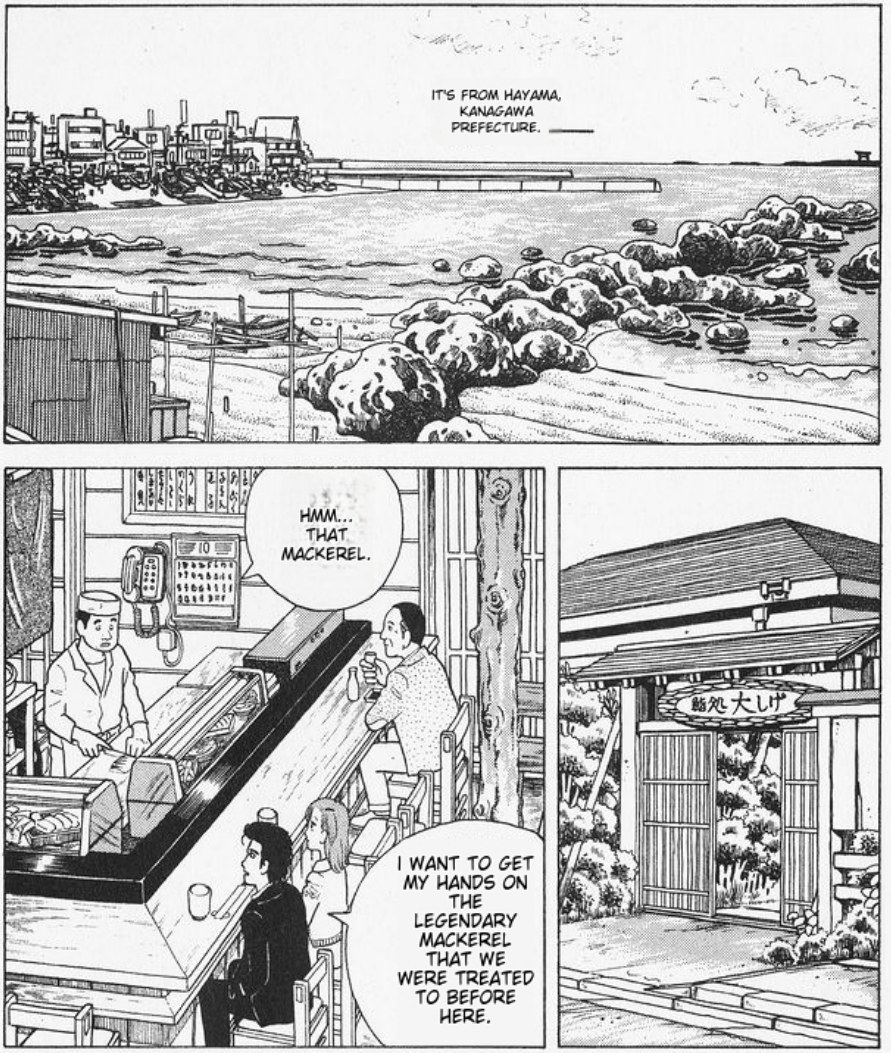

OH, I WOULD LOVE TO KNOW THAT TOO! IF ANYONE CAN ANSWER THAT QUESTION, IT'S THE CULINARY MASTER, MR.KAIBARA. HE'S PUSHED THE LIMITS OF GASTRONOMY, SO HE MUST HAVE THE ANSWER!


ALSO, EVEN THOUGH THESE DELICACIES ARE QUITE RARE NOW...
MIYAGOTTA TRY THE TUNA FROM MIYAKO, THE SEA BREAM FROM AKASHI, THE STRIPED JACK FROM OSHIMA, AND ESPECIALLY THE WINTER FLOUNDER FROM THE PORCH-SIDE PORTION, IT'S DELICIOUS!
THE MEAT FROM A WHALE'S TAIL IS IN A LEAGUE OF ITS OWN, AND THE GORILLA FROM KANAZAWA, THE AYU FISH WASHED IN TAMBA AND WACHI RIVERS, AND THE EDOMAE-STYLE WASHED HOSHIGAREI FISH, ARE ALL EQUALLY IRRESISTIBLE.

OH, IT'S FROM THE DELICIOUS 'OISHINBO 2' MANGA!
I'M IMPRESSED BY YOUR ABILITY TO POUR YOUR OWN SAKE, SIR.
COME ON, HAVE A TASTE.
SAY, YOUNG FELLOW, WHAT KIND OF SASHIMI DO YOU FANCY?
OH MY, JUST HEARING ABOUT ALL OF THEM IS MAKING MY MOUTH WATER.
WELL, IT SEEMS THAT EVEN AMONG TUNA, THERE'S A WORLD OF DIFFERENCE.
KAIBARA SENSEI ALWAYS GOES FOR THE TOP-TIER, FINEST CUTS, YOU KNOW?
HAHAHA, OH MAN, THAT'S HILARIOUS!
THAT'S WHY THEY SAY THOSE WHO CAN'T APPRECIATE THE FLAVOR ARE LIKE PIGS OR MONKEYS, BUT WHEN IT COMES TO MACKEREL, EVEN IDIOTS CAN TELL THE DIFFERENCE!
OUT OF ALL THE SASHIMI I'VE HAD, MACKEREL IS THE TASTIEST.
AH YES, MACKEREL.
HUH? MACKEREL?

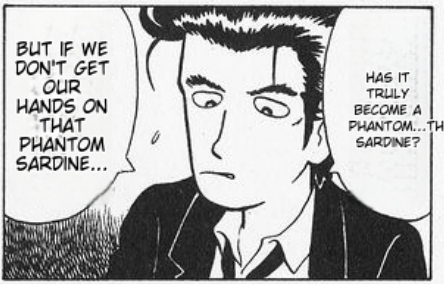
WELL, IF YOU SAY SO, THEN I BET YOU'VE HAD IT BEFORE!
SURE, MACKEREL MAY BE A LOWER-TIER FISH, BUT YOU CAN'T EVEN COMPARE IT TO THE LIKES OF PUFFERFISH OR MIYAKO TUNA! THEY'RE IN A LEAGUE OF THEIR OWN!
AH, MACKEREL IS MACKEREL, BUT IF IT'S WAKASA MACKEREL, THEN IT'S DELICIOUS. OF COURSE, IT'S EVEN BETTER WHEN PICKLED IN VINEGAR AND TURNED INTO A MACKEREL SUSHI ROLL.
JUST HEARING IT GIVES ME GOOSEBUMPS ALL OVER MY BODY!
WHO IN THEIR RIGHT MIND WOULD EAT SOMETHING LIKE THAT? EATING RAW MACKEREL WITHOUT PROPERLY SEASONING IT FIRST IS A RECIPE FOR DISASTER! YOU'LL END UP WITH A TASTE THAT'LL MAKE YOUR STOMACH CHURN!
POOR SALARYMEN ARE TRULY PITIFUL CREATURES,
I MEAN, SERIOUSLY, WHO SERVES MACKEREL WHEN I'M EXPECTING THE BEST MEAL OF MY LIFE? IT'S A TOTAL BUZZKILL.
WHY WOULD YOU CHOOSE THAT, YAMAOKA SAN?
YOU MAY CALL YOURSELF A GOURMET, BUT YOUR IGNORANCE AND PREJUDICE KEEP YOU FROM TRULY SAVORING THE TASTE OF DELICIOUS CUISINE.
YOU'RE THE ONE WHO SHOULD BE ASHAMED, NOT ME.
WHAT A DISGRACEFUL DISPLAY, EXPOSING YOUR POOR TASTE BUDS FOR ALL TO SEE!

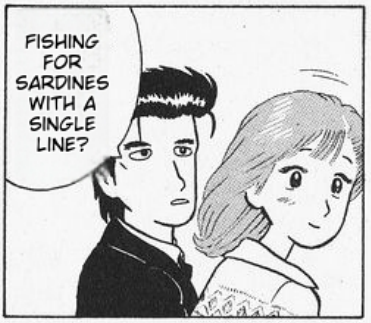
# DELICIOUSNESS AT ITS FINEST, PART 2.


IT'S FROM HAYAMA, KANAGAWA PREFECTURE.
HMM... THAT MACKEREL.
I WANT TO GET MY HANDS ON THE LEGENDARY MACKEREL THAT WE WERE TREATED TO BEFORE HERE.
鮨処 大しげ
BUT THIS YEAR, WE HAVEN'T CAUGHT A SINGLE ONE.
WELL, THAT'S A TOUGH ONE. USUALLY, OUT OF TWO HUNDRED REGULAR MACKEREL CAUGHT IN THE NET, ONLY ONE OF THAT MACKEREL GETS CAUGHT...

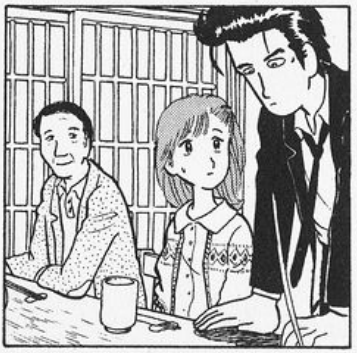
WHY NOT TRY FISHING FOR IT WITH A SINGLE LINE FROM A BOAT?

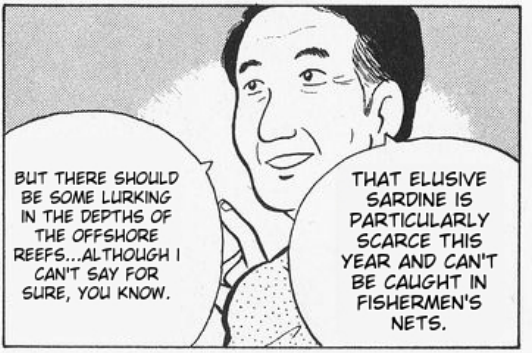
JUST ONE ELUSIVE SARDINE FOR EVERY TWO HUNDRED REGULAR ONES! WHAT IN THE WORLD IS THIS PHANTOM SARDINE?

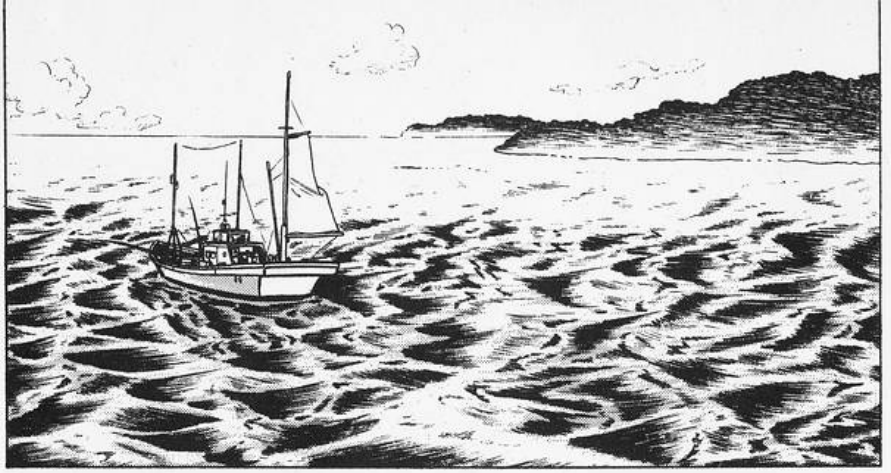

BUT IF WE DON'T GET OUR HANDS ON THAT PHANTOM SARDINE...
HAS IT TRULY BECOME A PHANTOM...THIS SARDINE?


FISHING FOR SARDINES WITH A SINGLE LINE?

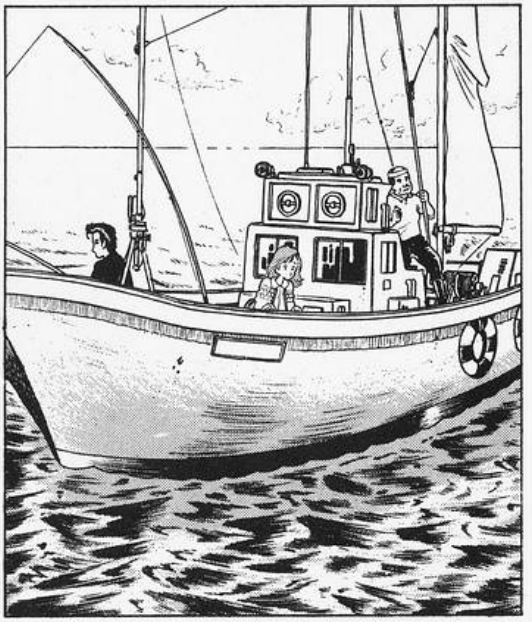
HE'S ONE OF THE TOP ANGLERS IN HAYAMA, YOU KNOW.
OH, YOU MUST BE MR. SHIKATA FROM HAYAMA.




BUT THERE SHOULD BE SOME LURKING IN THE DEPTHS OF THE OFFSHORE REEFS...ALTHOUGH I CAN'T SAY FOR SURE, YOU KNOW.
THAT ELUSIVE SARDINE IS PARTICULARLY SCARCE THIS YEAR AND CAN'T BE CAUGHT IN FISHERMEN'S NETS.



OOPS!
DADY!



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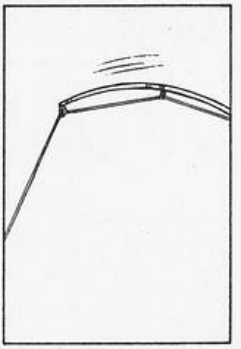

WOW, IT'S AMAZING!
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OH, LOOKS LIKE A BIG ONE NOW!
IN THIS SEA NEAR HAYAMA, CATCHING A RED SNAPPER IS A HUGE EVENT!
IT'S A SEA BREAM, A RED SNAPPER!
WHOA, WHAT THE HECK?!
BUT THIS ISN'T THE ONE I WANT,
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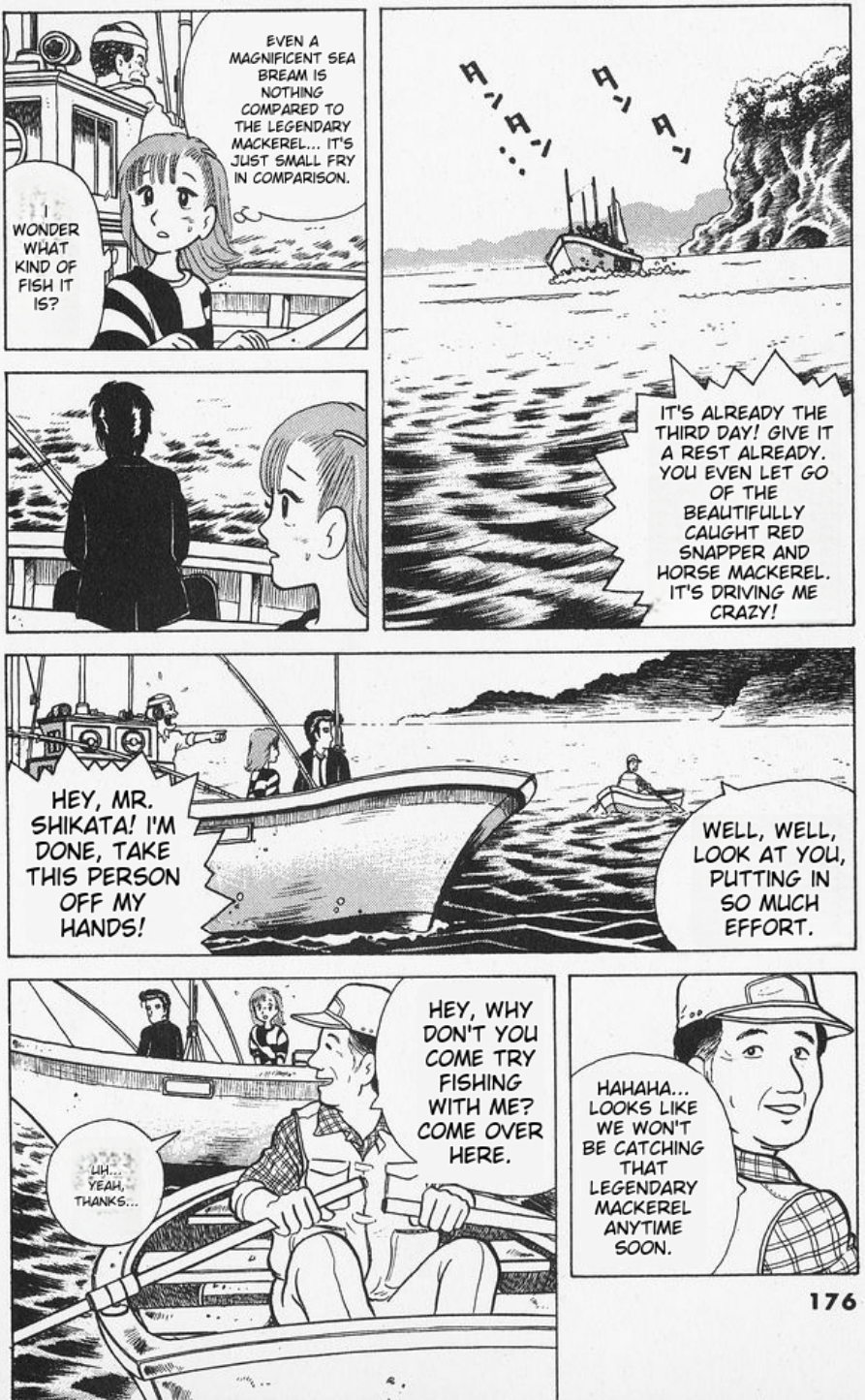
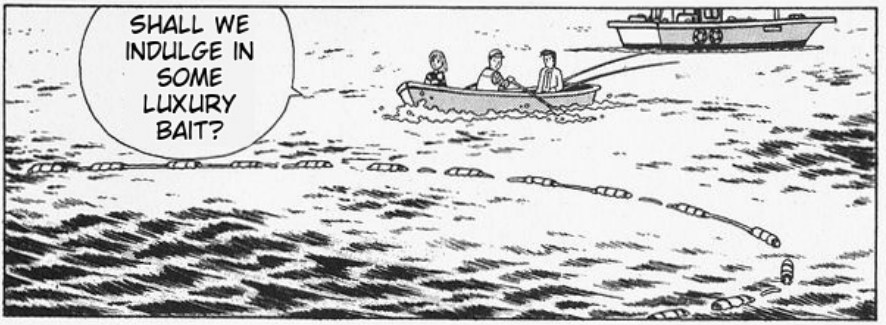

EVEN A MAGNIFICENT SEA BREAM IS NOTHING COMPARED TO THE LEGENDARY MACKEREL... IT'S JUST SMALL FRY IN COMPARISON.
I WONDER WHAT KIND OF FISH IT IS?
IT'S ALREADY THE THIRD DAY! GIVE IT A REST ALREADY. YOU EVEN LET GO OF THE BEAUTIFULLY CAUGHT RED SNAPPER AND HORSE MACKEREL. IT'S DRIVING ME CRAZY!
HEY, MR. SHIKATA! I'M DONE, TAKE THIS PERSON OFF MY HANDS!
WELL, WELL, LOOK AT YOU, PUTTING IN SO MUCH EFFORT.
HEY, WHY DON'T YOU COME TRY FISHING WITH ME? COME OVER HERE.
UH... YEAH, THANKS...
HAHAHA... LOOKS LIKE WE WON'T BE CATCHING THAT LEGENDARY MACKEREL ANYTIME SOON.


SHALL WE INDULGE IN SOME LUXURY BAIT?

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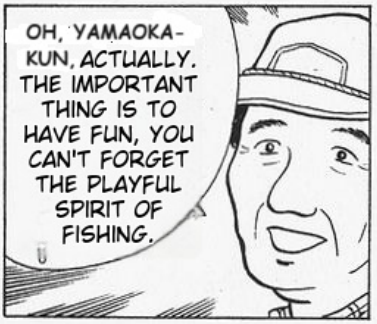
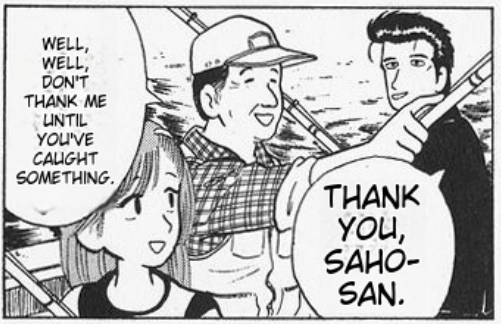
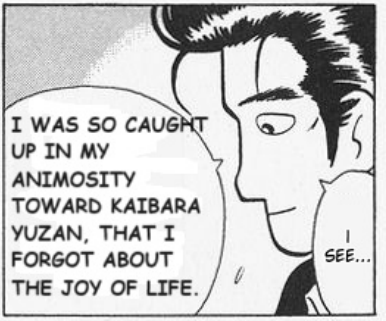
THESE FISH ARE SO CUTE...
THIS IS A HIKOIWASHI, LET'S TRY USING IT AS BAIT.


OH, YAMAOKA-KUN, ACTUALLY. THE IMPORTANT THING IS TO HAVE FUN, YOU CAN'T FORGET THE PLAYFUL SPIRIT OF FISHING.

COME ON, IT'S EASY, EVEN A LADY LIKE YOU CAN GIVE IT A TRY.
I SEE, SO IT'S LIVE BAIT FISHING FOR SARDINES, SOUNDS INTERESTING.


WELL, WELL, DON'T THANK ME UNTIL YOU'VE CAUGHT SOMETHING.
THANK YOU, SAHO-SAN.

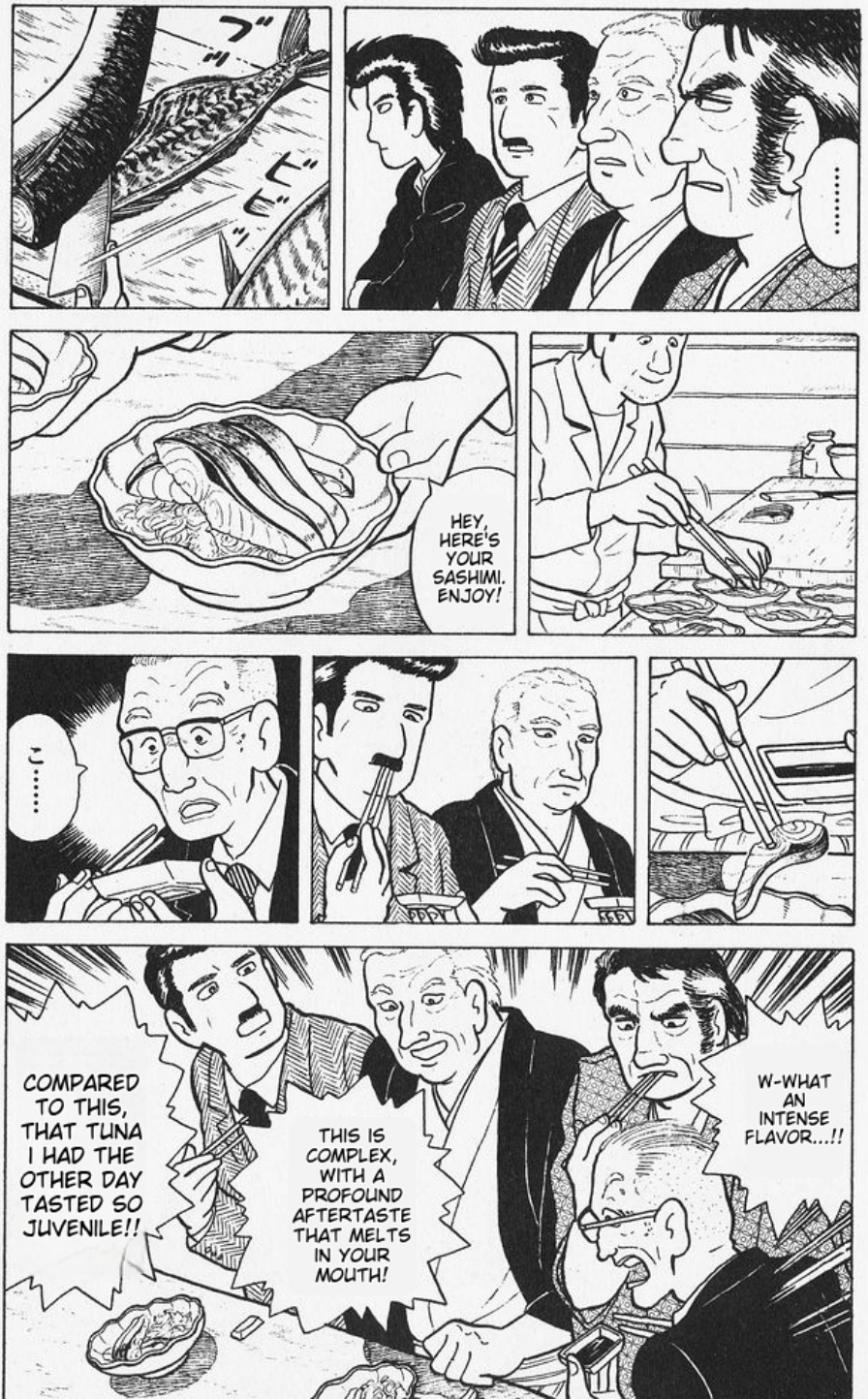

I WAS SO CAUGHT UP IN MY ANIMOSITY TOWARD KAIBARA YUZAN, THAT I FORGOT ABOUT THE JOY OF LIFE.
I SEE...

I WON'T HAVE TROUBLE FINDING TONIGHT'S SIDE DISH, BUT IT SEEMS LIKE THE LEGENDARY MACKEREL WILL REMAIN A LEGEND AFTER ALL.
LOOKS LIKE WE'VE CAUGHT QUITE A FEW FISH...
.....
THAT MACKEREL IS REALLY RUNNING LEFT AND RIGHT, DODGING US LIKE CRAZY!
WOW, THAT'S HUGE!
ガクン!
EEK, SOMETHING JUST BIT ME!
COME ON, GIVE IT ONE MORE PUSH!
I-I'VE NEVER GONE FISHING BEFORE IN MY LIFE!

OH, IT'S FROM THE DELICIOUS 'OISHINBO 2' MANGA!
WHAT DO YOU CALL THIS FISH? IT LOOKS SO EXOTIC!
WOW, WHAT A STUNNING FISH! ITS BELLY IS A SHIMMERING GOLDEN HUE!
KYAA, BANZAI!!
AND TO CATCH SUCH A PRIZE LIKE THIS...! MISS, YOU'RE A FISHING PRODIGY!
YOU DID IT! FINALLY!
I CAUGHT THAT ELUSIVE MACKEREL!!!
I CAUGHT IT! YES, ME!

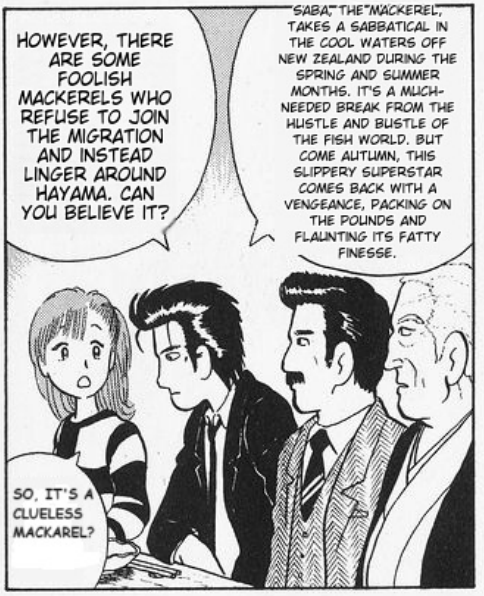
THIS IS THE ROOT-ATTACHED MACKEREL FROM HAYAMA.
鯖処 大しげ
I'VE NEVER SEEN ANYTHING SO AMAZING!
SO, THIS IS A MACKEREL!
INDEED, THE STRIPED PATTERN ON ITS BACK IS THAT OF A MACKEREL, BUT...

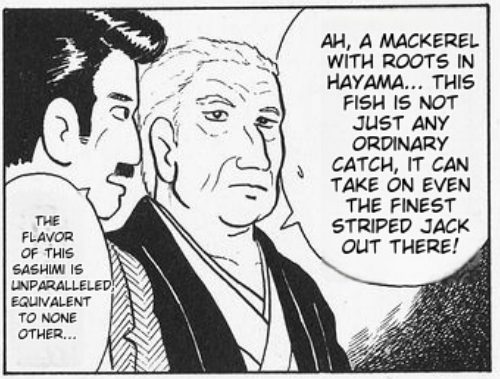
THIS IS THE DELICIOUSNESS OF OISHINBO ②!



IT'S ALL ABOUT WALKING THE TIGHTROPE, YOU SEE? ANY STRONGER AND THE AROMA BECOMES VULGAR, ANY RICHER AND THE FLAVOR TURNS CRASS!

THE MACKEREL THAT SETTLED IN THE ROOTS OFF HAYAMA COAST SPEND THEIR SUMMERS LAZILY, ENJOYING THE TRANQUIL WATERS.
I DON'T KNOW WHY, BUT WHEN A MIGRATING AND RETURNING MACKEREL IS CAUGHT, IT BECOMES A COMPLETELY DIFFERENT BEAST - ONE MIGHT EVEN SAY IT'S DOWNRIGHT DELICIOUS.


HOWEVER, THERE ARE SOME FOOLISH MACKERELS WHO REFUSE TO JOIN THE MIGRATION AND INSTEAD LINGER AROUND HAYAMA. CAN YOU BELIEVE IT?
"SABA," THE "MACKEREL," TAKES A SABBATICAL IN THE COOL WATERS OFF NEW ZEALAND DURING THE SPRING AND SUMMER MONTHS. IT'S A MUCH-NEEDED BREAK FROM THE HUSTLE AND BUSTLE OF THE FISH WORLD. BUT COME AUTUMN, THIS SLIPPERY SUPERSTAR COMES BACK WITH A VENGEANCE, PACKING ON THE POUNDS AND FLAUNTING ITS FATTY FINESSE.
SO, IT'S A CLUELESS MACKAREL?


AH, A MACKEREL WITH ROOTS IN HAYAMA... THIS FISH IS NOT JUST ANY ORDINARY CATCH, IT CAN TAKE ON EVEN THE FINEST STRIPED JACK OUT THERE!
THE FLAVOR OF THIS SASHIMI IS UNPARALLELED EQUIVALENT TO NONE OTHER...

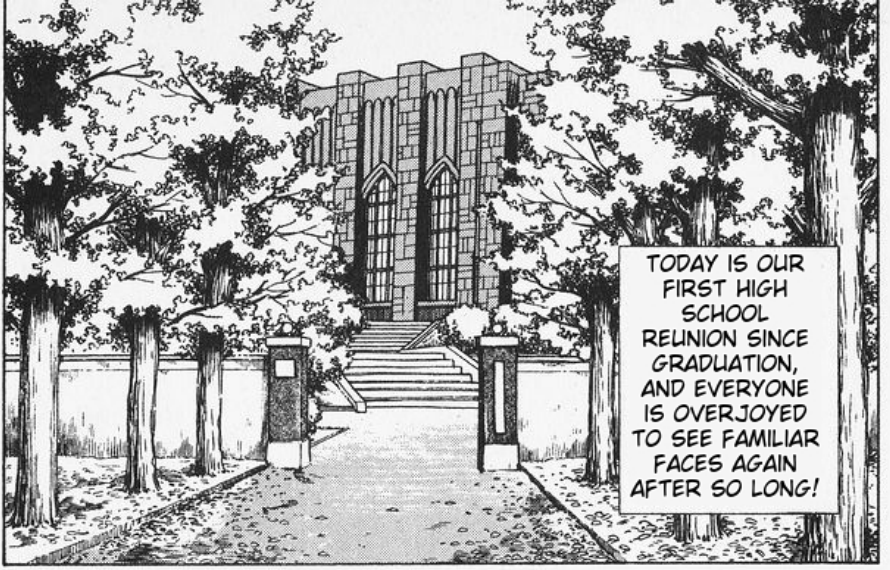
SHIROU, WHAT IS THIS DISH? HOW DARE YOU PRESENT SUCH A THING IN FRONT OF ME?!
EATING CUISINE IN A DISH LIKE THIS IS UNPLEASANT! HOW DARE THEY SERVE IT TO US!
OH, SENSEI...
HEHEH... I GUESS YOU COULD SAY IT'S A VICTORY FOR HAYAMA'S SEA. AFTER ALL, THEY RAISED SUCH A TASTY MACKEREL.
YOU'RE NOT WILLING TO ADMIT THE DELICIOUSNESS OF THIS MACKEREL, HUH? HOW CLOSED-MINDED OF YOU...
HAHAHA!
HAHAHA!
DON'T FORGET ABOUT MY FISHING SKILLS, OKAY?

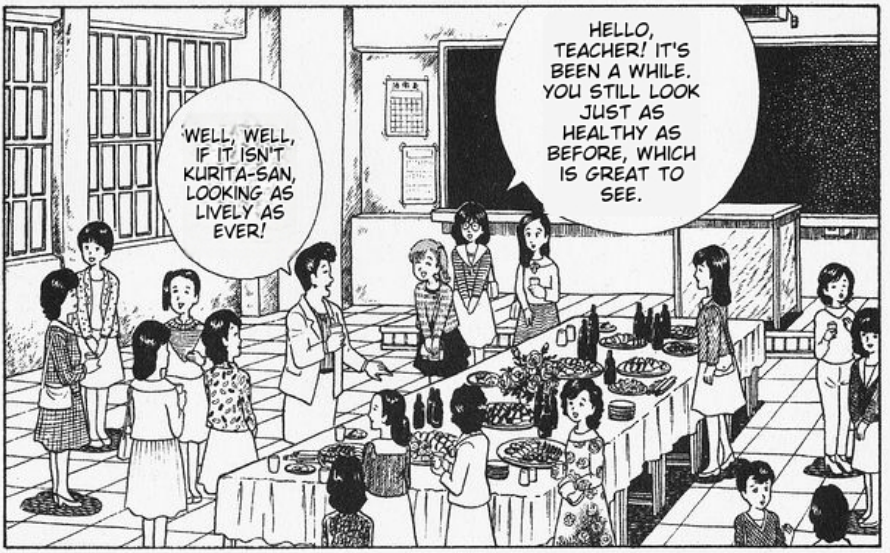
OH, MR. YAMAOKA, IT'S A CALL FROM THE OWNER OF 'OOSHIGE' RESTAURANT.
HEY, YAMAOKA-SAN? I JUST WANTED TO LET YOU KNOW THAT WE RECEIVED A BEAUTIFUL NEW WOODEN PLATE FROM KAIBARA YUZAN!!!
OH, I SEE. THANKS FOR LETTING ME KNOW.

?
I'M IN AWE OF THIS STUNNING WOODEN PLATE, IT'S LEFT ME SPEECHLESS...
WELL, THIS MAY BE A DEPARTURE FROM OUR USUAL ROUTINE, BUT I TRUST IT'LL BE WORTH IT. WHAT DO YOU SAY?
HELLO?! YAMAOKA-SAN?! ARE YOU THERE?

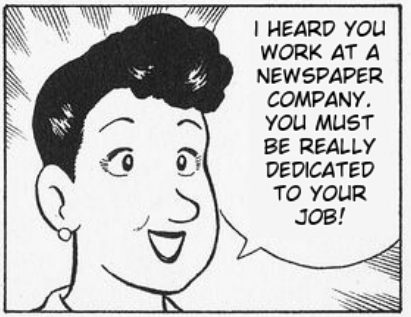
# 第8話

# 中華そばの命

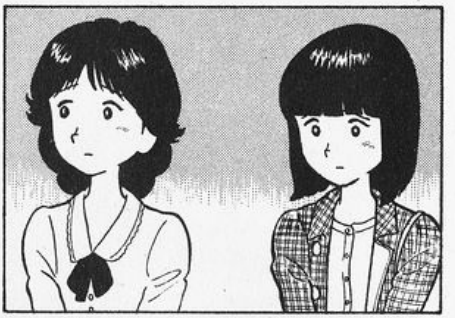

TODAY IS OUR FIRST HIGH SCHOOL REUNION SINCE GRADUATION, AND EVERYONE IS OVERJOYED TO SEE FAMILIAR FACES AGAIN AFTER SO LONG!

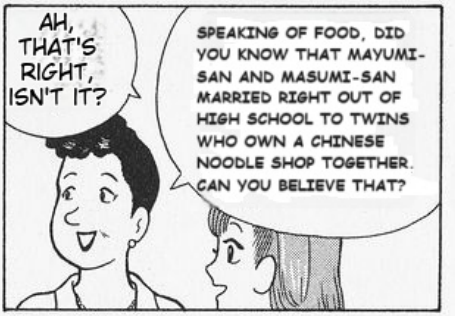

WELL, WELL, IF IT ISN'T KURITA-SAN, LOOKING AS LIVELY AS EVER!
HELLO, TEACHER! IT'S BEEN A WHILE. YOU STILL LOOK JUST AS HEALTHY AS BEFORE, WHICH IS GREAT TO SEE.

I HEARD YOU'VE BEEN GOING AROUND TRYING ALL SORTS OF DELICIOUS FOOD. SO JEALOUS!
YUKO HERE IS IN CHARGE OF THE FOOD SECTION, CAN YOU BELIEVE IT?


I HEARD YOU WORK AT A NEWSPAPER COMPANY. YOU MUST BE REALLY DEDICATED TO YOUR JOB!

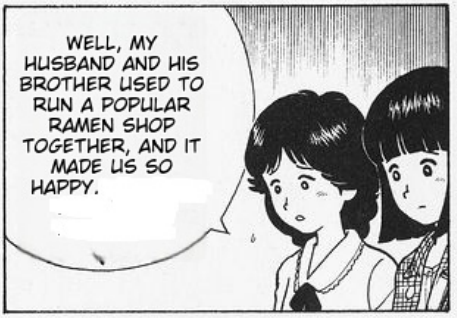
OH, IT'S FROM THE DELICIOUS 'OISHINBO 2' MANGA!

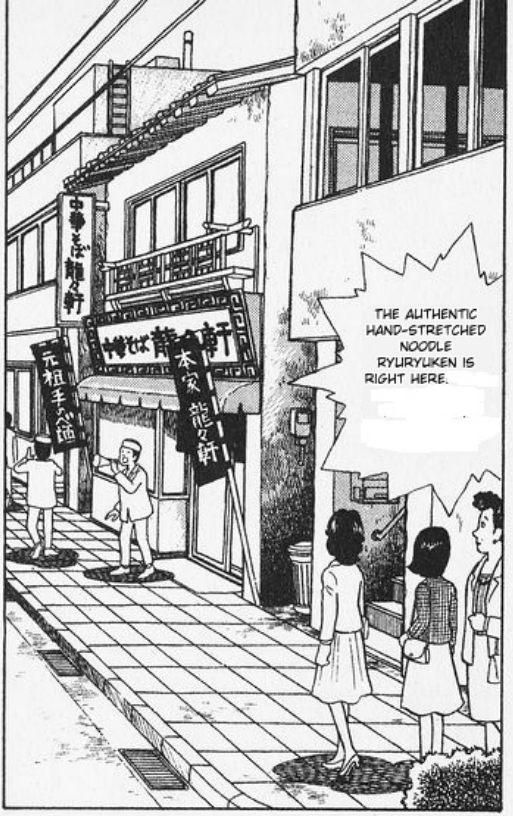




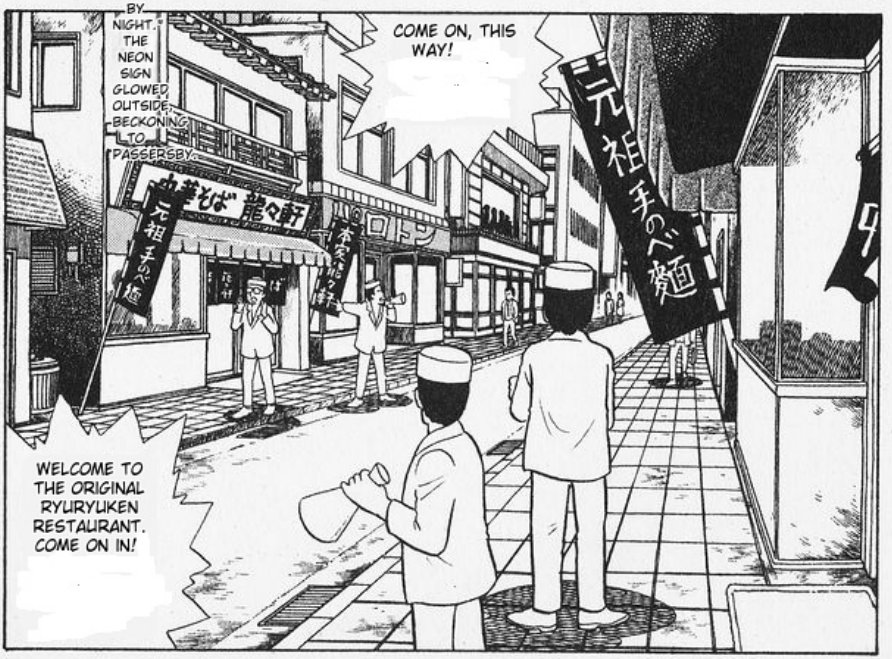
?
I SUPPOSE IF YOU WOULD LIKE TO DO IT...
UH, OKAY...
YOU DON'T SEEM VERY ENERGETIC.
WHAT'S WRONG? YOU LOOK TROUBLED...
DOCTOR!
WE APPRECIATE THAT, BUT...
WELL, IT'S JUST THAT... WE DON'T KNOW WHAT TO DO...
MAYUMI-SAN, MASUMI-SAN, EVEN AFTER GRADUATION, YOU WILL ALWAYS BE MY STUDENTS!
.....

FIND OUT IN THE NEXT CHAPTER OF 'OISHINBO: RAMEN AND GYOZA!'

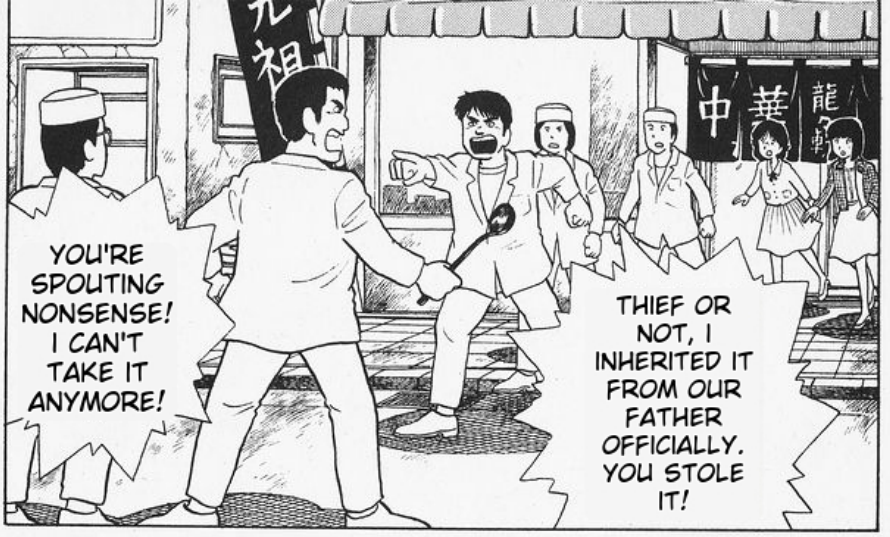




RYURYUKEN BY NIGHT. THE NEON SIGN GLOWED OUTSIDE, BECKONING TO PASSERSBY.



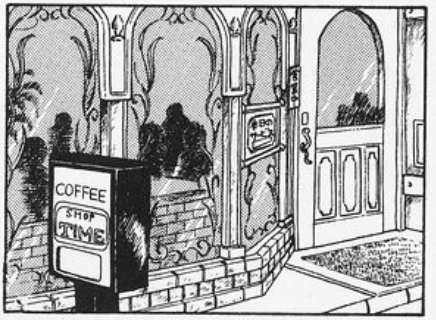
# AH, OISHINBO 2!


YOU'RE SPOUTING NONSENSE! I CAN'T TAKE IT ANYMORE!
THIEF OR NOT, I INHERITED IT FROM OUR FATHER OFFICIALLY. YOU STOLE IT!

OH, ARE YOU GOING TO FIGHT ME?!

WHEN WE GOT MARRIED, WE TOOK OVER OUR FATHER'S BUSINESS AND RAN A STORE TOGETHER.
WE WERE TRULY CLOSE SIBLINGS, AND OUR BUSINESS WAS THRIVING. EVERYTHING WAS GOING WELL...

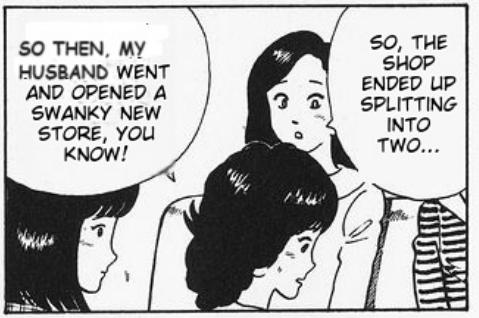
PLEASE, STOP IT!
PLEASE STOP!


COFFEE
SHOP
TIME

# DELICIOUS! 2

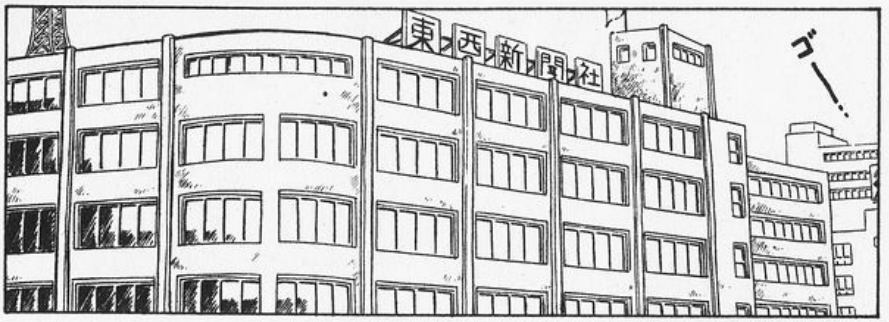
THE ARGUMENT STARTED AS A JOKE, WITH ONE ASKING WHO WAS RESPONSIBLE FOR THE DELICIOUSNESS OF RYUUNOKEN'S FOOD. BUT THEN IT ESCALATED INTO A SERIOUS DEBATE, AND BOTH OF THEM REFUSED TO BACK DOWN, CLAIMING IT WAS THEIR OWN INDIVIDUAL POWER THAT MADE THE FOOD SO DELECTABLE.
THAT'S WHEN THE TROUBLE STARTED, ALL BECAUSE RYURYUKEN WAS AWARDED THE HIGHEST THREE STARS IN THE GUIDEBOOK FOR RAMEN FANATICS, 'CHUKA SOBA MANIA'...

BUT IF WE KEEP FIGHTING LIKE THIS, OUR BUSINESS WILL SUFFER. WE NEED TO SPICE THINGS UP AND BRING IN MORE CUSTOMERS!


SO THEN, MY HUSBAND WENT AND OPENED A SWANKY NEW STORE, YOU KNOW!
SO, THE SHOP ENDED UP SPLITTING INTO TWO...

I WONDER IF THERE'S ANYONE OUT THERE WHO FINDS COMPLEXITY ALLURING...
WELL, WE REALLY NEED SOMEONE WITH A DISCERNING PALATE TO JUDGE THIS, DON'T WE...
WELL, THIS IS JUST PEACHY! WHEN IT COMES TO THE TASTE OF FOOD, WE'VE GOT OURSELVES A REAL DOOZY OF A PROBLEM HERE...

I ACTUALLY HAVE A HUNCH ABOUT SOMEONE LIKE THAT..."
UMM...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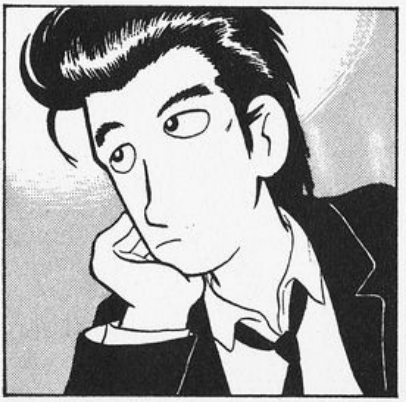
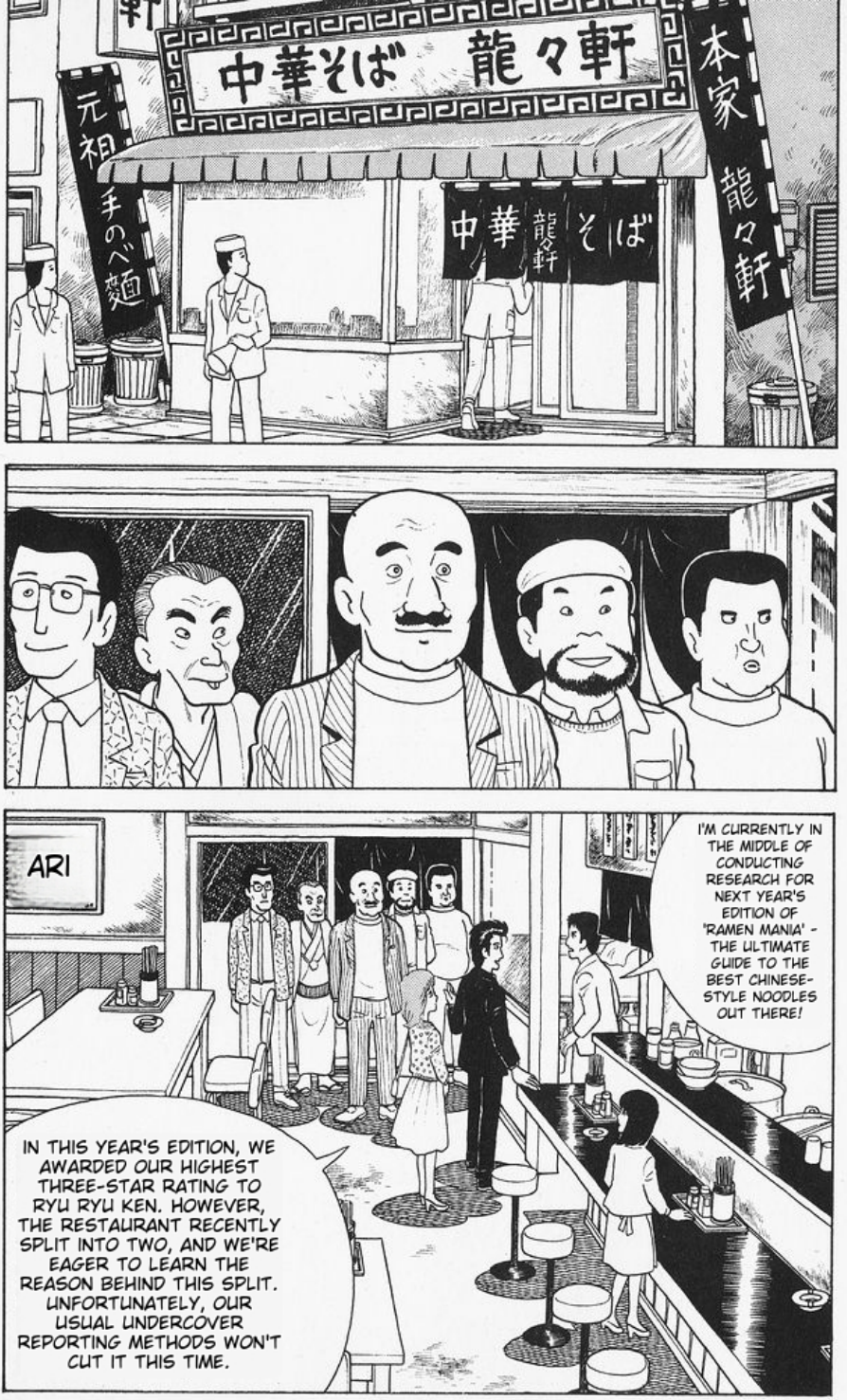
...AND, IF YOU'RE EVER LATE AGAIN, I'LL EVEN PUNCH YOUR TIME CARD IN FOR YOU! PLEASE, YAMAOKA-SAN!!!

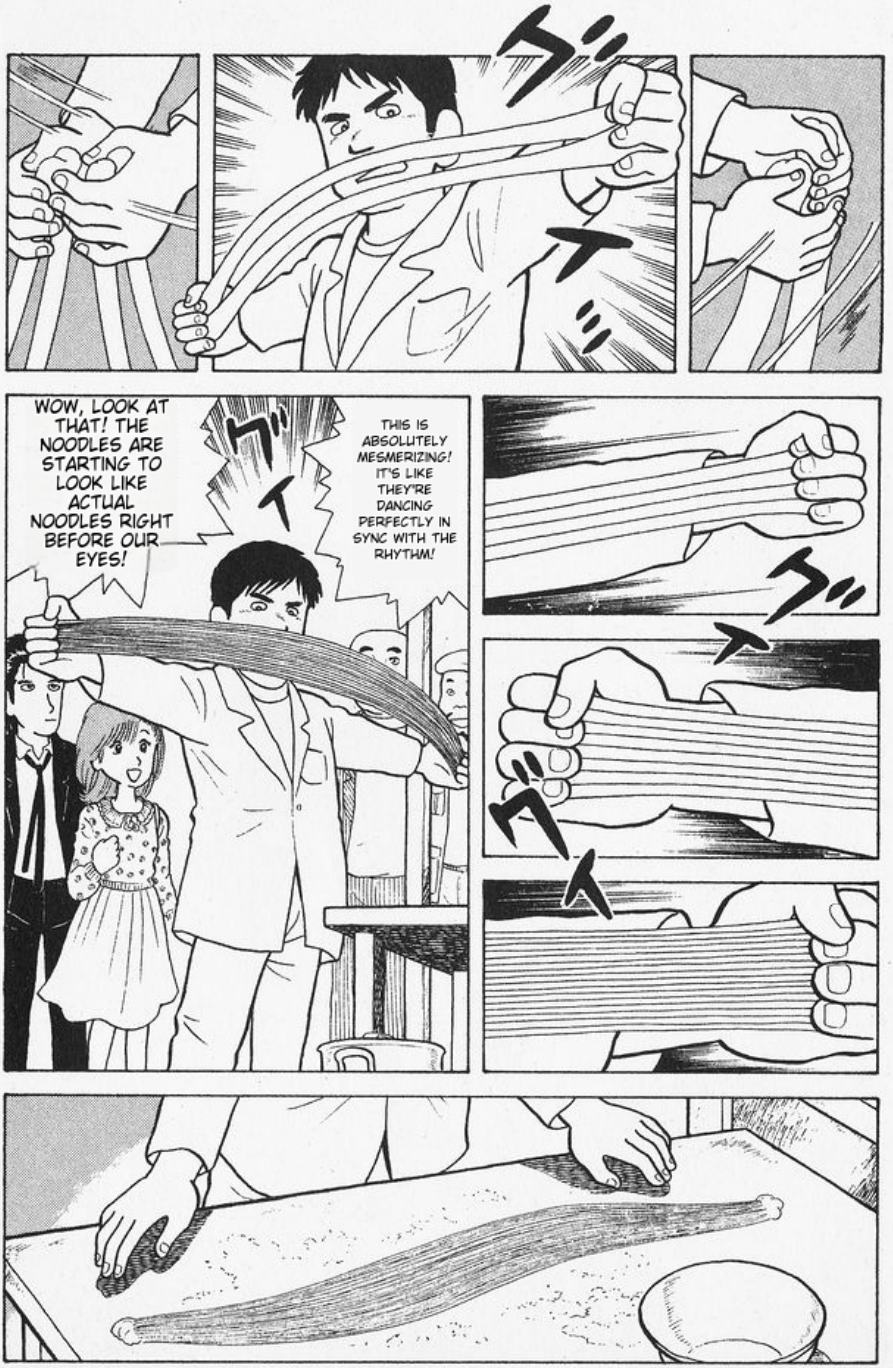


IF YOU NEED SOMEONE TO GO BUY YOUR BETTING TICKETS IN OI OR KAWASAKI, I CAN DO THAT FOR YOU!

FIRST OF ALL, WOMEN DON'T UNDERSTAND HORSE RACING!!
OH, THAT'S JUST PREJUDICE!
PAIRING WOMEN AND HORSE RACING IS JUST STUPID!
I'LL DO WHAT YOU ASKED!
SUCH TERRIBLE PREJUDICE! WOMEN CAN UNDERSTAND HORSE RACING TOO. IN FACT, MY HIGH SCHOOL TEACHER...
OKAY, OKAY.
HELLO, IS THIS THE EDITORIAL DEPARTMENT OF 'CHUKA SOBA MANIA'?
THAT'S THE BOOK THAT CAUSED THE BROTHERS TO FIGHT IN THE FIRST PLACE!!!
WHAT?!


軒
中華そば 龍々軒
本家 龍々軒
元祖 手のべ麺
中華 龍軒 そば
ARI
I'M CURRENTLY IN THE MIDDLE OF CONDUCTING RESEARCH FOR NEXT YEAR'S EDITION OF 'RAMEN MANIA' - THE ULTIMATE GUIDE TO THE BEST CHINESE-STYLE NOODLES OUT THERE!
IN THIS YEAR'S EDITION, WE AWARDED OUR HIGHEST THREE-STAR RATING TO RYU RYU KEN. HOWEVER, THE RESTAURANT RECENTLY SPLIT INTO TWO, AND WE'RE EAGER TO LEARN THE REASON BEHIND THIS SPLIT. UNFORTUNATELY, OUR USUAL UNDERCOVER REPORTING METHODS WON'T CUT IT THIS TIME.

GOT IT, LET'S MAKE IT HAPPEN!
BUT THE REAL RYURYUKEN IS ONLY OUR SHOP.
YOU'RE ABSOLUTELY RIGHT. IT'S TRUE THAT ANOTHER SHOP WITH THE NAME RYURYUKEN HAS OPENED.
I'LL PUT ASIDE THE REASON WHY THE SHOP SPLIT FOR NOW AND LET'S TASTE THE FLAVORS RIGHT AWAY, BUT...
WE KNEAD AND LET THE DOUGH REST BEFOREHAND.
グイ
LET'S GO!!


WOW, LOOK AT THAT! THE NOODLES ARE STARTING TO LOOK LIKE ACTUAL NOODLES RIGHT BEFORE OUR EYES!
THIS IS ABSOLUTELY MESMERIZING! IT'S LIKE THEY'RE DANCING PERFECTLY IN SYNC WITH THE RHYTHM!

OH, IT'S FROM THE DELICIOUS 'OISHINBO 2' MANGA!
THE NOODLES ARE READY.
THE SKILL, THE PERFECTION IN THE FINAL PRODUCT, IT'S A MASTERPIECE WITH NOT A SINGLE FLAW TO BE FOUND!
ストン
WELL THEN, I'LL GO PREPARE YOUR MEAL NOW.
NOW, EVERYONE PLEASE TAKE YOUR SEATS.
AFTER SEEING SUCH A STUNNING DISPLAY OF NOODLES, MY MOUTH IS WATERING IN ANTICIPATION!
グラグラ…
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PLEASE ENJOY OUR SIGNATURE DRAGON NOODLES."
WOW, THEY LOOK SO YUMMY!"
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HMM, IT'S STRANGE. THEY LOOKED SO FIRM AND DELICIOUS BEFORE BOILING, BUT NOW..."
THANK YOU FOR YOUR HOSPITALITY. WE'LL BE HEADING TO ANOTHER DRAGON NOODLES SHOP ON FOOT NOW.
UM, EXCUSE ME... HOW DID YOU FIND THE TASTE OF OUR NOODLES?"

FIND OUT IN THE NEXT CHAPTER OF 'OISHINBO: RAMEN AND GYOZA!'

WOW!!
WELL THEN, I'LL START COOKING NOW.
COMPARED TO THE AMAZING PERFORMANCE OF MASTER KURENAI RYU EARLIER, THIS FALLS SHORT BY SEVERAL LEVELS..."

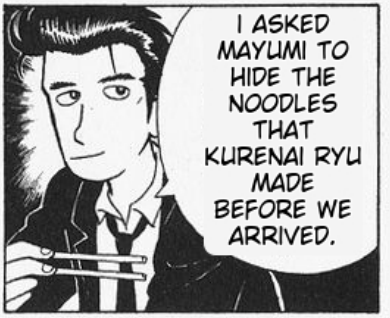
OH, IT'S THE DELICIOUS 'OISHINBO 2'!

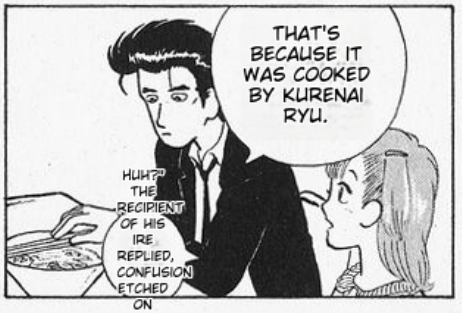
LET ME GIVE YOU THE CONCLUSION!"
UNFORTUNATELY, WE CANNOT GIVE ANY STARS TO EITHER RESTAURANT.
NOT ONLY THAT, BUT I BELIEVE THAT RYURYUKEN'S NAME MUST BE REMOVED FROM NEXT YEAR'S EDITION."
WHAT THE HECK?!"
REMOVE THEM FROM THE GUIDEBOOK ALTOGETHER? BOTH RESTAURANTS?!"
NOW, STARTING WITH KORYU'S RESTAURANT, THE FINISH OF THE FRESH NOODLES WAS SPLENDID..."
YET, THE FINISHED DISH LACKED THE EXPECTED FIRMNESS AND THE TASTE OF THE SOUP WAS UNIMPRESSIVE."
UGHHH...
MOVING ON TO SHIRARYU'S PLACE, THE TRUTH IS, THE QUALITY OF THE NOODLES ITSELF IS POOR, BUT SOMEHOW, WHAT IS SERVED IS SURPRISINGLY EDIBLE."
HOWEVER, IN ANY CASE, THE TASTE OF RYURYUKEN UNTIL LAST YEAR IS INCOMPARABLE TO THIS AWFULNESS."

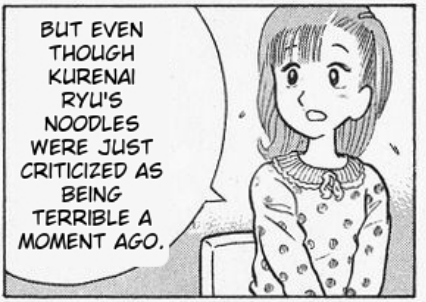
WELL, UNFORTUNATELY, WE CAN NO LONGER CONSIDER THE CHINESE RAMEN SOCIETY'S EVALUATION... WE DEEPLY APOLOGIZE FOR THAT.
HOLD ON A SEC.
MY CODENAME IS
'MAKUTSU,' WHICH MEANS 'DEN OF POISONOUS SNAKES.'
SHIRATORA, PLEASE MAKE THIS NOODLE AGAIN FROM SCRATCH.
YOU WOULDN'T WANT TO TARNISH THE REPUTATION OF RYURYUKEN, WOULD YOU?

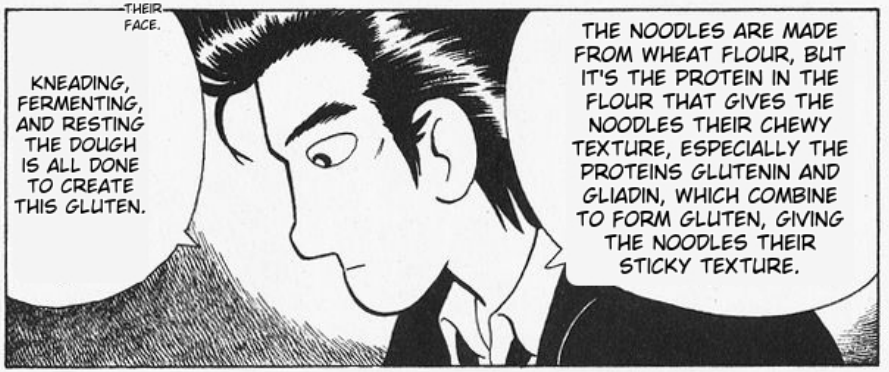
SHARP AND BOLD, WITH A HIPS THAT DON'T LIE, AND A SMOOTH TONGUE THAT'LL LEAVE YOU SATISFIED!
HERE IT IS, RIGHT HERE!!
WHOA!!
MMM, THIS IS DELICIOUS!
NOW THIS IS WORTHY OF A CONFIDENT THREE-STAR RATING!!
I COMPLETELY AGREE, IT'S DEFINITELY THREE STARS OR MORE!!

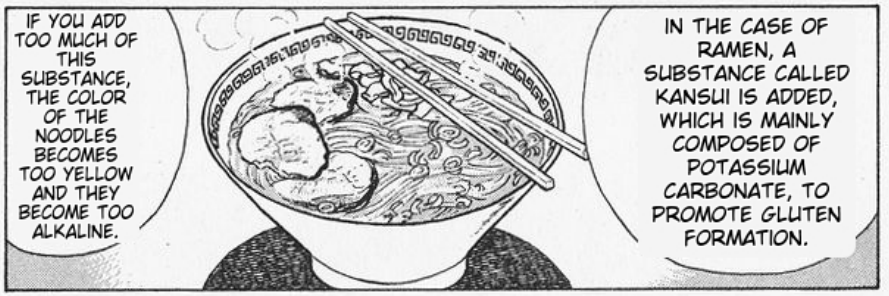
FIND OUT IN THE NEXT CHAPTER OF 'OISHINBO: RAMEN AND GYOZA!'



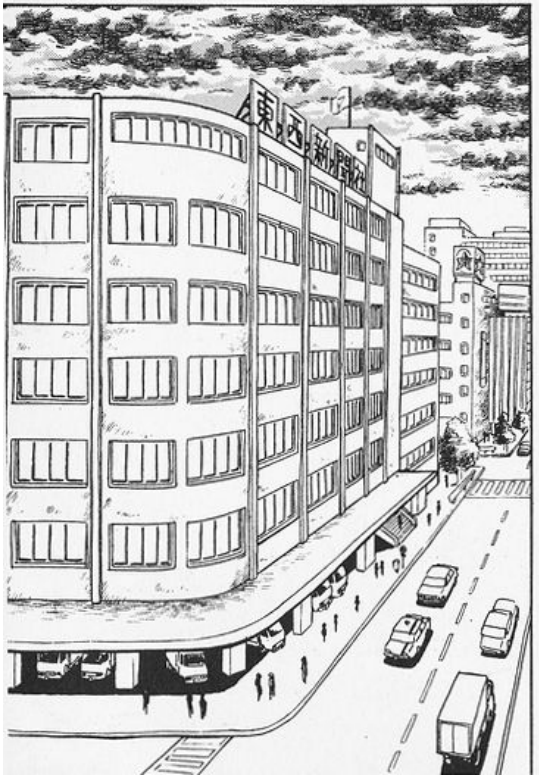



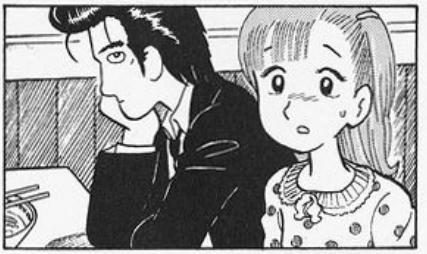
WHEN IT COMES TO ACHIEVING A PERFECTLY CHEWY TEXTURE AND SILKY-SMOOTH MOUTHFEEL IN YOUR NOODLES, THE KEY LIES IN HOW YOU COOK THEM. IT'S ALL ABOUT COAXING OUT THE RIGHT BALANCE OF STARCH AND GLUTEN FROM THE WHEAT FLOUR, AND THAT TAKES A BIT OF KNOW-HOW. SO PAY ATTENTION TO YOUR BOILING TECHNIQUE, MY FRIEND, AND YOU'LL BE REWARDED WITH A BOWL OF NOODLES THAT'LL MAKE YOUR TASTE BUDS SING!
HOWEVER, THE COOKING METHOD AFTERWARDS IS JUST PLAIN BAD.
RED DRAGON'S FRESH NOODLES HIT ALL THE RIGHT NOTES. FROM THE MOMENT THEY START KNEADING THE DOUGH, THEY ADD THE PERFECT AMOUNT OF SALT WATER AND ADJUST THE WATER LEVEL JUST RIGHT. AND DON'T EVEN GET ME STARTED ON THE KNEADING TECHNIQUE BEFORE LETTING IT REST - IT'S TOP NOTCH.
AND WITH THE SKILLFUL TECHNIQUES OF TE-NO-HA, THE NOODLES BECOME EVEN MORE MAGNIFICENT. IT'S LIKE A WORK OF ART ON A PLATE, A MASTERPIECE OF FLAVOR THAT'S SIMPLY UNFORGETTABLE.
THAT WAY, THE SURFACE OF THE NOODLES GETS ALL BUMPY AND THE DELICIOUS FLAVOR OF THE NOODLES ESCAPES INTO THE BOILING WATER.
AS I WATCHED, KURENAI RYU HAD BOILED THE WATER FOR THE NOODLES WAY TOO MUCH, CAUSING THE GOLDEN STRANDS TO VIOLENTLY THRASH ABOUT IN THE POT.
BUT THE NOODLES ARE DOWNRIGHT TERRIBLE. THEY MAY TRY TO IMITATE KOURYUU-SAN'S STYLE, BUT IT'S ALL JUST FOR SHOW.
ON THE OTHER HAND, MR. SHIRORYU'S WAY OF BOILING NOODLES IS TRULY SOMETHING TO BEHOLD. HE HANDLES THE WATER TEMPERATURE, THE FLAME INTENSITY, AND THE TIMING OF ADDING AND REMOVING THE NOODLES WITH A GENIUS-LEVEL INTUITION. AND THE TASTE OF HIS SOUP IS SIMPLY UNMATCHED.

# DELICIOUS! 2

HEY YOU TWO, WHY DON'T YOU MAKE UP ALREADY?
DON'T BE SO STUBBORN AND BORING ANYMORE!

HEY THERE, RED DRAGON AND WHITE DRAGON! THE VERDICT IS ALREADY OUT, YOU KNOW!
IF RED DRAGON MAKES THE NOODLES AND WHITE DRAGON COOKS THEM, WE'LL EASILY GET THREE STARS!





BON APPÉTIT: THE DELICIOUS LIFE OF JULIA CHILD, CHAPTER 2, PART 1.

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